

Directions continued:

5. Meanwhile, beat the cream cheese, lemon zest, milk 1/2 teaspoon salt, and some pepper together in a medium bowl with an electric mixer on medium-high speed. Scrape the mixture into a resealable plastic bag, cut off the tip and set aside.
6. When the nests are ready, remove them from the oven and let sit until they are cool enough to handle, about 10 minutes. Carefully lift the nests out of the tins using a small offset spatula or butter knife and transfer to a cookie sheet. Pipe the filling evenly among the nests. This may be done ahead; the nests can be set aside at room temperature until ready to serve, up to two hours.
7. When ready to serve, heat the filled nests until the cream cheese is warm and the potatoes are crisp, about 7 minutes. Meanwhile, bring a small pot of water to a boil. Add the frozen peas and cook until they are warm but not shrivelled, 5 to 6 minutes. Drain the peas in a colander, shaking to remove excess water.
8. Transfer the nests to a serving platter. Top each with 1/4 teaspoon of the reserved ham, 3 peas and about 1/4 teaspoon chopped chives. Sprinkle with paprika and serve immediately.

Potato Nests with Peas, Ham and Cream Cheese

Source: Food Network Kitchen

Nutritional Analysis:

Calories 63 calories
Total Fat 4g
Saturated Fat 2g
Carbohydrates 5g
Dietary Fiber 1g
Sugar 1g
Protein 1g
Cholesterol 7mg
Sodium 77mg

