

Twice Baked Potato Casserole - Creamy, Cheesy, and Loaded with Flavor

There's something deeply comforting about scooping into a bubbling dish of



OVEN
350°F

TIME
25 min

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Recipe Card

SAVE
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INGREDIENTS

6-8 medium russet potatoes, baked and cooled

1 cup sour cream

$\frac{1}{2}$ cup milk

4 tbsp butter, melted

1 $\frac{1}{2}$ cups shredded cheddar cheese, divided

6 slices bacon, cooked and crumbled

3 green onions, sliced

Salt and pepper, to taste

Swaps & Add-Ins:

Make it a main: Add shredded rotisserie chicken or cooked sausage.

Use Yukon Gold potatoes for a creamier texture.

Spice it up with a pinch of cayenne or chopped pickled jalapeños.

Swap sour cream for Greek yogurt for a lighter version.

Instructions:

Preheat and prepPreheat oven to 350°F (175°C).

Lightly grease a 9x13" baking dish.

Scoop and mashCut baked potatoes in half and scoop the insides into a large mixing bowl. Discard skins or save for another use.Add sour cream, milk, melted butter, salt, and pepper, and mash until smooth and creamy.

Mix it upStir in 1 cup of cheddar cheese, half of the bacon, and half the green onions.

AssembleSpread the mashed mixture evenly into the

prepared baking dish. Top with the remaining $\frac{1}{2}$ cup cheddar and the rest of the crumbled bacon.

Bake Bake uncovered for 20-25 minutes, or until hot and bubbling.

Garnish and serve Sprinkle remaining green onions on top before serving. Serve warm.

Tips for Success:

Bake potatoes ahead: Do this the day before for even faster prep.

Don't over-mash: You want a creamy texture, not gluey potatoes.

Use freshly shredded cheese for better melting and flavor.

Bake uncovered so the top gets golden and slightly crisp.

Serving Suggestions & Pairings:

Easy Turkey Wings for the ultimate comfort food dinner

Dorito Casserole for a party-style side duo

A bright drink like Blueberry Lemonade

Or a fun shareable snack like Sheet Pan Quesadillas

Storage & Leftovers:

Fridge: Store leftovers in an airtight container for up to 4 days.

Reheat: Cover with foil and bake at 325°F until warm, or microwave individual portions with a splash of milk.

Freeze: This casserole freezes well! Let it cool, then freeze in a baking-safe container. Thaw and reheat in oven.

More Recipes You'll Love:

DIRECTIONS

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2. **Scoop and mash:** Cut baked potatoes in half and scoop the insides into a large mixing bowl. Discard skins or save for another use. Add sour cream, milk, melted butter, salt, and pepper, and mash until smooth and creamy.
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7. **Tips for Success:** Bake potatoes ahead: Do this the day before for even faster prep.
8. **Don't over-mash:** You want a creamy texture, not gluey potatoes.
9. **Use freshly shredded cheese** for better melting and flavor.
10. **Bake uncovered** so the top gets golden and slightly crisp.
11. **Serving Suggestions & Pairings:** This dish shines next to almost anything-or on its own. Try pairing it with:
12. **Easy :** Turkey Wings for the ultimate comfort food dinner
13. **Dorito :** Casserole for a party-style side duo
14. **A bright drink like :** Blueberry Lemonade

15. Or a fun shareable snack like : Sheet Pan Quesadillas
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19. More Recipes You'll Love: For more cozy crowd-pleasers, check out these favorites:
20. Dorito : Casserole
21. Easy : Turkey Wings
22. Chocolate : Chip Cookie Bites
23. Final Thoughts: Twice Baked Potato Casserole is the kind of dish that brings people together-comforting, cheesy, and loaded with flavor. It's a taste of tradition and the kind of recipe that disappears from the table before you can blink. Make it once and you'll be asked to make it again...and again.
24. Tried it? Tag @chefmaniac and share your table-bonus points for an extra cheesy top layer! ??

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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