

Loaded Bacon Cheesy Ranch Potatoes - The Ultimate Comfort Food Bake

1/2 cup finely chopped yellow onion



OVEN
350°F

TIME
10 min

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INGREDIENTS

8 medium baking potatoes
8 oz cream cheese, softened
1/2 cup sour cream
1/2 cup finely chopped yellow onion
1 1/2 cups shredded cheese (cheddar + mozzarella recommended)
1/2 cup bacon bits (or fresh cooked bacon)
1 packet dry ranch dressing mix
Green onions, sliced for garnish

Ingredient Swaps & Notes:

Cheese: Sharp cheddar gives it bite, but pepper jack or gouda could work too.

Potatoes: Russet or Yukon Gold both bake well, but if you want to get fancy, try red potatoes.

Bacon: Real cooked crumbled bacon takes this dish up a notch, but pre-cooked bits are a time-saver.

Cream Cheese: Full-fat gives the best texture, but you can use low-fat in a pinch.

Add-ins: Diced jalapeños or a sprinkle of smoked paprika can give a nice twist.

Step-by-Step Directions:

Microwave Potatoes Wash and pierce the potatoes with a fork. Microwave on high for 10 minutes until fork-tender.

Preheat Oven & Prep Pan Preheat your oven to 350°F. Grease a 9x11 inch baking dish.

Make the Creamy Base In a large bowl, mix the

softened cream cheese and sour cream until smooth. Stir in chopped onion and half of the bacon.

Chop & Combine Potatoes Let potatoes cool slightly, then chop them (skins on) into chunks. Add to the bowl with the cheese mixture.

Add Cheese & Ranch Mix in half the shredded cheese and the dry ranch dressing mix until evenly combined.

Bake the First Round Spread the mixture into your greased baking dish. Bake for 30 minutes.

Top & Finish Sprinkle remaining cheese and bacon on top. Return to oven and bake for another 5 minutes until melty.

Garnish & Serve Top with fresh sliced green onions and serve hot!

Tips for Success:

Don't Over-Mix - You want chunks of potato, not mashed potatoes.

Bake Until Bubbly - The edges should be golden and the cheese fully melted.

Make It Ahead - Assemble it a day in advance and bake when ready.

Add a Crispy Topping - Try some crushed Doritos from this Casserole for crunch.

Serving Suggestions & Pairings:

Easy Turkey Wings

Sheet Pan Quesadillas

Grilled steaks or baked chicken

A fresh side salad or coleslaw

A tall glass of Strawberry Mojito for something cool

Storage & Leftovers:

DIRECTIONS

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- 2.** **Preheat : Oven & Prep Pan** Preheat your oven to 350°F. Grease a 9x11 inch baking dish.
- 3.** **Make the : Creamy Base** In a large bowl, mix the softened cream cheese and sour cream until smooth. Stir in chopped onion and half of the bacon.
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- 5.** **Add : Cheese & Ranch** Mix in half the shredded cheese and the dry ranch dressing mix until evenly combined.
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- 7.** **Top & : Finish** Sprinkle remaining cheese and bacon on top. Return to oven and bake for another 5 minutes until melty.
- 8.** **Garnish & : Serve** Top with fresh sliced green onions and serve hot!
- 9.** **Tips for Success:** Don't Over-Mix - You want chunks of potato, not mashed potatoes.
- 10.** **Bake : Until Bubbly** - The edges should be golden and the cheese fully melted.
- 11.** **Make : It Ahead** - Assemble it a day in advance and bake when ready.
- 12.** **Add a : Crispy Topping** - Try some crushed Doritos from this Casserole for crunch.
- 13.** **Serving Suggestions & Pairings:** These potatoes shine on their own but make an incredible partner to other hearty dishes like:

14. Easy : Turkey Wings
15. Sheet : Pan Quesadillas
16. Grilled steaks or baked chicken
17. A fresh side salad or coleslaw
18. A tall glass of : Strawberry Mojito for something cool
19. Storage & Leftovers: Fridge: Store leftovers in an airtight container for up to 4 days.
20. Reheat: Microwave or reheat in a 350°F oven until warmed through.
21. Freezer: You can freeze it, but for best texture, consume fresh or refrigerated.
22. More Recipes You'll Love: If you love this cheesy, comforting vibe, here are more recipes to keep that energy going:
23. Easy : Cheese-Stuffed Chicken Wontons
24. Crockpot : Nacho Dip
25. Dorito : Casserole

SWAPS & NOTES

: it's indulgent, flavorful, and shockingly simple to pull together.

What really sells it for me is the balance of textures -soft chunks of skin-on potatoes, melty cheese, and the crunch of bacon.

The ranch mix adds that familiar herb-garlic edge that makes you want to go back for seconds... or thirds.

It's a dish that never fails me, kind of like my Crockpot Nacho Dip that's always scraped clean by the end of the night.

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

Original recipe: <https://chefmaniac.com/loaded-bacon-cheesy-ranch-potatoes-the-ultimate-comfort-food-bake/>