

## Cheddar Bacon Potato Rounds - The Ultimate Game Day Snack

Salt and black pepper, to taste



**OVEN**  
**425°F**

**TIME**  
**30 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

3-4 large russet potatoes  
Olive oil  
Salt and black pepper, to taste  
2 cups cheddar cheese, shredded (adjust to taste)  
½ cup turkey bacon, cooked and chopped  
½ cup sour cream or crema  
... cup chives or green onions, chopped

### DIRECTIONS

1. ? Step 1: Prep the Potatoes: Preheat your oven to 425°F (218°C). Wash and scrub your potatoes thoroughly, then slice into ½-inch thick rounds.
2. ? Step 2: Season and Bake: Place the rounds on a baking sheet lined with parchment. Brush both sides with olive oil and season generously with salt and pepper.
3. Bake for 25-30 minutes, flipping halfway, until golden and crispy on the edges.
4. ? Step 3: Add Toppings: Remove the tray from the oven. Sprinkle shredded cheddar cheese over each round and return to the oven for 5-7 minutes, or until the cheese is fully melted.
5. ? Step 4: Garnish and Serve: Top each round with a dollop of sour cream or crema, chopped turkey bacon, and a generous sprinkle of fresh chives or green onions.
6. Serve warm and enjoy!

### SWAPS & NOTES

Potatoes: Russets work best for crisp edges and fluffy centers, but Yukon Golds are a solid backup.

Cheese: Cheddar is classic, but feel free to mix in Monterey Jack, mozzarella, or pepper jack.

Bacon: Turkey bacon keeps it leaner, but regular bacon or veggie bacon work too.

Use dairy-free cheese and cashew sour cream to make it vegan-friendly.

### TIPS FOR SUCCESS

Don't overcrowd the pan: Give each round some breathing room for even crisping.

Slice evenly: Uniform thickness helps everything cook at the same pace.

Get creative: Set up a toppings bar with jalapeños, salsa, diced tomatoes, or even a drizzle of Beer Cheese Dip.

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

Original recipe: <https://chefmaniac.com/cheddar-bacon-potato-rounds-the-ultimate-game-day-snack/>