

How to Make the Best Loaded Potato Salad with Cheddar and Sour Cream

Loaded Potato Salad with Bacon and Chive Cream ??



TIME
15 min

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INGREDIENTS

2 lbs baby potatoes, washed and halved
6 strips crispy bacon, crumbled
¾ cup sour cream
¾ cup mayonnaise
¼ cup fresh chives, finely chopped
¾ cup shredded cheddar cheese
1 tsp Dijon mustard
1 tsp garlic powder
Salt and pepper, to taste

DIRECTIONS

- 1.** Boil the Potatoes: In a large pot, cover halved baby potatoes with salted water. Bring to a boil and cook for 12-15 minutes, or until fork-tender. Drain and let cool slightly.
- 2.** Make the Creamy Dressing: In a large bowl, whisk together:
- 3.** Sour cream
- 4.** Mayonnaise
- 5.** Dijon mustard
- 6.** Garlic powder
- 7.** Half of the chives: Season with salt and pepper to taste.
- 8.** Mix It All Together: Add the cooled potatoes to the dressing and gently toss to coat. Fold in the crumbled bacon and shredded cheddar cheese, reserving a little of each for garnish.
- 9.** Chill and Serve: Transfer to a serving dish. Sprinkle the top with reserved bacon, cheddar, and chives. Chill for at least 30 minutes before serving to let the flavors meld.

TIPS FOR SUCCESS

Use baby red or gold potatoes for a tender, creamy texture.

For best results, let the salad chill for at least an hour before serving.

Cook bacon until extra crispy for the perfect crunch.

Add a splash of pickle juice or vinegar if you like a tangy edge.

