Hassel Bacon Potato Bake - The Cheesy, Crispy Side Dish Everyone Will Fight Over

There’s something magical about the way a potato can steal the show-and this

OVEN	TIME	PRINT	SAVE
375℉	45 min	Recipe Card	PDF

INGREDIENTS

- 4 large potatoes, thinly sliced Hasselback-style (¾ down, not all the way through)
- 1 packet French onion soup mix
- 6 strips bacon, cooked and crumbled
- 1 cup heavy cream
- 1 cup shredded cheese (cheddar or gruyŁre work beautifully)
- 2 tbsp butter, melted
- 1 tbsp fresh parsley, chopped (for garnish)

DIRECTIONS

1. Preheat your oven to 375℉ (190℃).
2. Slice the potatoes : Hasselback-style-use chopsticks on either side to prevent cutting all the way through.
3. Brush the potatoes with melted butter, ensuring it seeps into the crevices.
4. Sprinkle the : French onion soup mix evenly over and between the potato slices.
5. Pour heavy cream slowly over the top, letting it run into the gaps.
6. Top with crumbled bacon, spreading it across and between slices.
7. Cover the dish tightly with foil and bake for 45 minutes.
8. Uncover, sprinkle shredded cheese across the top, and return to the oven.
9. Bake an additional 15 minutes or until golden and bubbling.
10. Garnish with parsley and serve warm.

SWAPS & NOTES

Potatoes : Russets or Yukon Golds work best.

Cheese : Mix in mozzarella for a stretchier texture or use gruyŁre for nutty depth.

Soup Mix : You can DIY with a blend of onion powder, garlic powder, parsley, and beef bouillon granules if you’re out.

Add Heat : A pinch of red pepper flakes adds a nice kick.

TIPS FOR SUCCESS

Soak potato slices in cold water after slicing to remove starch for extra crispiness.

Don’t skip the foil -it steams the potatoes before they crisp up.

Let rest 5-10 minutes after baking so the creamy sauce thickens slightly before serving.

More recipes: ChefManiac.com

Original recipe: https://chefmaniac.com/hassel-bacon-potato-bake-the-cheesy-crispy-side-dish-everyone-will-fight-over/