

Loaded Bacon, Cheddar, and Ranch Potatoes: The Ultimate Comfort Side

Loaded Bacon, Cheddar, and Ranch Potatoes



OVEN
400°F

TIME
45-60 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

4 large potatoes (Russet or Idaho work best)
6 slices of cooked bacon, crumbled
1 cup shredded cheddar cheese
1/2 cup ranch dressing
Salt and freshly ground black pepper, to taste
Chopped green onions for garnish

DIRECTIONS

- 1. Prepare the : Potatoes for Baking:** Preheat your oven to 400°F (200°C). Wash and thoroughly scrub the 4 large potatoes to remove any dirt. Pierce each potato several times with a fork. This allows steam to escape and prevents them from exploding in the oven.
- 2. Bake the : Potatoes:** Place the pierced potatoes directly on the oven rack. Bake for about 45-60 minutes, or until they are completely fork-tender. The baking time will depend on the size of your potatoes. You want them soft all the way through.
- 3. Cool and : Scoop:** Carefully remove the baked potatoes from the oven and let them cool slightly, just enough so they're comfortable to handle (about 10-15 minutes). Cut each potato in half lengthwise. Using a spoon, carefully scoop out the soft potato flesh into a large mixing bowl, being careful to leave a thin layer of potato inside the skin. You want the skins to remain intact and sturdy enough to hold the filling.
- 4. Make the : Filling:** In the large bowl with the scooped-out potato flesh, add the 6 slices of crumbled cooked bacon, 1 cup of shredded cheddar cheese, 1/2 cup of ranch dressing, and season with salt and pepper to taste.
- 5. Mash and : Mix:** Using a potato masher or a large fork, mash the potato flesh and mix all the ingredients together until well combined and creamy. Don't overmix; a few small lumps are perfectly fine and add to the texture.
- 6. Stuff the : Skins:** Spoon the potato mixture back into the hollowed-out potato skins, mounding it slightly. Make sure you use all the delicious filling!

7. Final : Bake: Place the stuffed potato skins on a baking sheet. Return them to the preheated oven and bake for an additional 10-15 minutes, or until the cheese on top is melted and bubbly, and the potato filling is heated through.
8. Garnish and : Serve: Remove from the oven. Garnish generously with chopped green onions before serving hot. Enjoy your incredibly delicious Loaded Bacon, Cheddar, and Ranch Potatoes!

SWAPS & NOTES

Potatoes: Russet or Idaho potatoes are ideal for their fluffy interior and sturdy skin.

Sweet potatoes could be an interesting, sweeter variation.

Bacon: Use your favorite type of bacon - thick-cut, thin, or even turkey bacon.

Just make sure it's cooked crispy for that essential texture contrast.

TIPS FOR SUCCESS

Don't Rush the First Bake: The initial baking of the potatoes is crucial.

They need to be fully tender for a creamy, easy-to-mash interior.

Leave Enough Skin: When scooping, leave enough potato flesh in the skin to help it hold its shape.

Crispy Bacon: Make sure your bacon is cooked to a good crispness.

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

Original recipe: <https://chefmaniac.com/loaded-bacon-cheddar-and-ranch-potatoes-the-ultimate-comfort-side/>