

## Bacon-Loaded Cheesy Mashed Potato Bake: The Ultimate Comfort Casserole

Bacon-Loaded Cheesy Mashed Potato Bake



**OVEN**  
**375°F**

**TIME**  
**15-20 min**

**PRINT**  
**Recipe Card**

**SAVE**  
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### INGREDIENTS

4 large potatoes (Russet or Yukon Gold work best), peeled and cubed

6 slices of bacon, cooked until crispy and crumbled

1 cup shredded cheddar cheese (divided)

1/2 cup sour cream

1/4 cup unsalted butter

1/4 cup milk (whole milk for creamier results)

1/2 teaspoon garlic powder

Salt and black pepper to taste

Chopped green onions for garnish (optional)

Swaps and Notes:

**Potatoes:** Russet potatoes are excellent for a fluffy mash, while Yukon Golds yield a creamier texture. You can use a mix if desired.

**Bacon:** Make sure your bacon is cooked to a very crisp consistency before crumbling; it provides a crucial textural contrast to the soft potatoes.

**Cheese:** While cheddar is classic, you can use a blend of cheeses like Monterey Jack, Colby Jack, or even a touch of cream cheese for extra richness.

**Milk:** Adjust the amount of milk (or even heavy cream for ultimate decadence) to achieve your desired mashed potato consistency.

**Garlic Powder:** Fresh minced garlic (sautéed briefly in a little butter) can be used instead for a stronger garlic flavor.

**Optional Add-ins:** A pinch of onion powder, a dash of smoked paprika, or even some fresh chives can

elevate the flavor.

Instructions:

**Prep & Cook Potatoes:** Preheat your oven to 375°F (190°C). In a large pot, place the peeled and cubed potatoes. Cover them with cold water (about an inch above the potatoes) and add a generous pinch of salt. Bring to a boil over high heat, then reduce heat to medium and cook until the potatoes are tender and easily pierced with a fork, about 15-20 minutes.

**Mash & Season:** Drain the potatoes very well. Return them to the hot pot. Mash the potatoes with a potato masher until mostly smooth.

**Add Creamy Ingredients:** Stir in the butter, sour cream, milk, garlic powder, salt, and black pepper. Mix vigorously until the mashed potatoes are smooth and creamy. Taste and adjust seasoning as needed.

**Fold in Load-Ins:** Gently fold in half of the crumbled bacon and half of the shredded cheddar cheese into the mashed potato mixture. Stir until just combined.

**Transfer to Baking Dish:** Transfer the loaded mashed potatoes evenly into a baking dish (a 9x13 inch dish or similar size works well).

**Top with Goodness:** Evenly sprinkle the remaining crumbled bacon and the remaining shredded cheddar cheese over the top of the mashed potatoes in the baking dish.

**Bake to Perfection:** Place the baking dish in the preheated oven and bake for 20-25 minutes, or until the cheese on top is melted and bubbly, and the casserole is heated through. For a slightly crispier top, you can turn on the broiler for the last 1-2 minutes (watch carefully!).

**Garnish & Serve:** Remove from the oven. If using, garnish generously with chopped green onions before serving. Let it cool slightly for a few minutes before spooning out portions. Enjoy your delicious Bacon-Loaded Cheesy Mashed Potato Bake!

Tips for Success:

**Dry Potatoes:** Ensure your potatoes are thoroughly drained after boiling. Excess water can lead to watery mashed potatoes.

**Warm Milk/Butter:** Using warm milk and softened/melted butter helps them incorporate more smoothly into the mashed potatoes.

**Don't Overmix:** While you want it smooth, overmixing can make mashed potatoes gummy. Mix until just combined and creamy.

**Crispy Bacon:** The crispness of the bacon is key for texture. If you want extra crispy bacon bits on top, you can briefly cook them in the pan again after they've been cooked and crumbled.

**Resting Time:** Allowing the bake to rest for a few minutes after baking helps it set and makes serving

easier.

**Serving Suggestions and Pairings:**

**Roast Meats:** A classic complement to roasted chicken, turkey, or pork loin.

**Steak or Chops:** A comforting side for a grilled steak or pork chops.

**Hearty Stews:** Serve alongside a bowl of chili or a comforting stew like This Cajun Chicken Sausage Gumbo is My Favorite Bowl of Southern Comfort.

## DIRECTIONS

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13. **Resting : Time:** Allowing the bake to rest for a few minutes after baking helps it set and makes serving easier.
14. **Serving Suggestions and Pairings:** This Bacon-Loaded Cheesy Mashed Potato Bake is a hearty and satisfying side dish that can easily stand as a main course for a lighter meal. It pairs beautifully with:
15. **Roast : Meats:** A classic complement to roasted chicken, turkey, or pork loin.
16. **Steak or : Chops:** A comforting side for a grilled steak or pork chops.
17. **Hearty : Stews:** Serve alongside a bowl of chili or a comforting stew like This Cajun Chicken Sausage Gumbo is My Favorite Bowl of Southern Comfort.
18. **Weeknight : Meals:** It's a perfect side for easy weeknight dinners such as This Tomato Skillet with Okra and Sausage is My Favorite Quick Dinner Packed with Southern Flavor or These Easy Turkey Wings are My Favorite Comfort Food for Lazy Sundays.
19. **Storage and Leftover Tips:** Leftover Bacon-Loaded Cheesy Mashed Potato Bake is fantastic! Store any leftovers in an airtight container in the refrigerator for up to 3-4 days. To reheat, you can place individual portions in the microwave until warmed through, or for best results, cover the baking dish (or individual portions) with foil and reheat in a 325°F (160°C) oven until heated through, removing the foil for the last few minutes if you want to re-crisp the top.
20. **More Recipes You Will Love:** If you loved the creamy, cheesy, and incredibly satisfying nature of this potato bake, you'll definitely want to try these other hearty and flavorful recipes:
21. **This : One-Pan Breakfast Bake Will Make You Skip**
22. **This : Mexican Chicken and Rice Casserole is My Favorite One-Pan Dinner That's Always a Hit**
23. **These : Easy Turkey Wings are My Favorite Comfort Food for Lazy Sundays**
24. **Final Thoughts:** The Bacon-Loaded Cheesy Mashed Potato Bake is more than just a side dish; it's a celebration of classic comfort food done right. It's rich, flavorful, easy to make, and always a crowd-pleaser.

Prepare to enjoy the ultimate creamy, cheesy, bacony indulgence that will have everyone asking for seconds!

25. What are your go-to loaded potato creations or favorite comfort food casseroles? Share your ideas in the comments below, and don't forget to follow Chef Maniac for more delicious and comforting recipes!

## SWAPS & NOTES

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**Bacon:** Make sure your bacon is cooked to a very crisp consistency before crumbling; it provides a crucial textural contrast to the soft potatoes.

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## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/bacon-loaded-cheesy-mashed-potato-bake-the-ultimate-comfort-casserole/>