

## Cheesy Bacon Ranch Potatoes: Easy Baked Side Dish

Prepare to elevate your side dish game to legendary status with these incredibly indulgent



**OVEN**  
**375°F**

**TIME**  
**10-12 min**

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**SAVE**  
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### INGREDIENTS

- 4 large russet potatoes, peeled and cubed
- 1 cup sour cream (full-fat for best results)
- 1 cup shredded cheddar cheese
- 1 cup shredded mozzarella cheese
- 1/2 cup cooked and crumbled bacon (about 6-8 slices cooked crispy)
- 1/2 cup sliced green onions (plus more for garnish)
- 1/4 cup butter, melted (unsalted preferred)
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Salt and pepper, to taste

Optional: additional sliced green onions and crumbled bacon for garnish

#### Swaps and Notes:

**Potatoes:** Russet potatoes are ideal for their fluffy interior. Yukon Gold potatoes could also be used for a slightly waxier texture. Cut cubes roughly 1-inch in size for even cooking.

**Sour Cream:** Full-fat sour cream provides the richest, creamiest base. Full-fat plain Greek yogurt can be substituted for a tangier, slightly lighter sauce.

**Cheeses:** The combination of cheddar and mozzarella offers both flavor and excellent melt. You can add a touch of grated Parmesan or Monterey Jack for more complexity.

**Bacon:** Cooked and crumbled bacon is key. Cook it crispy for best texture. Pre-cooked bacon bits can

be used in a pinch, but fresh-cooked bacon is superior.

**Green Onions:** Add a fresh, mild oniony bite and color. Chives can be used for a milder flavor.

**Butter:** Unsalted melted butter is preferred to control saltiness.

**Seasoning:** Garlic powder and onion powder create a "ranch-like" flavor profile with the sour cream.

You can also add a pinch of dried dill or a ranch seasoning packet for an even more pronounced ranch flavor.

**Salt and Pepper:** Adjust to taste, remembering bacon and cheese contribute saltiness.

## DIRECTIONS

1. **Making these :** Cheesy Bacon Ranch Potatoes is straightforward, starting with cooking the potatoes and then assembling the casserole.
2. **Cook :** Potatoes: In a large pot, add the cubed russet potatoes. Add enough cold, salted water to cover them by about an inch. Bring to a boil over high heat. Cook until the potatoes are tender when pierced with a fork, about 10-12 minutes. Be careful not to overcook them until they're mushy. Drain the potatoes thoroughly and set them aside.
3. **Prepare :** Cheese Mixture: While the potatoes are cooking, in a large mixing bowl, combine the 1 cup sour cream, 1 cup shredded cheddar cheese, 1 cup shredded mozzarella cheese, 1/2 cup cooked and crumbled bacon, 1/2 cup sliced green onions, 1/4 cup melted butter, 1 teaspoon garlic powder, 1 teaspoon onion powder, salt, and pepper to taste. Stir until all ingredients are well mixed and the cheese is somewhat incorporated (it will melt fully in the oven).
4. **Combine :** Potatoes and Sauce: Gently fold the cooked, drained potatoes into the large bowl with the cheese mixture. Stir carefully until all the potato cubes are evenly coated with the rich, cheesy sauce.
5. **Transfer & : Bake:** Transfer the cheesy potato mixture into a greased 9x13-inch baking dish. Spread it evenly across the dish. Bake in the preheated oven at 375°F (190°C) for 25-30 minutes, or until the cheese is bubbly, the sauce is warm and creamy, and the top is golden brown. For a crispier topping, you can briefly place it under the broiler for 2-3 minutes (watch very carefully!).

6. Garnish & : Serve: Let the baked potatoes cool slightly for about 5 minutes before serving (the cheese will be very hot!). Garnish with additional sliced green onions and crumbled bacon, if desired, for extra freshness and appeal. Serve warm and enjoy!

## SWAPS & NOTES

Potatoes: Russet potatoes are ideal for their fluffy interior.

Yukon Gold potatoes could also be used for a slightly waxier texture.

Cut cubes roughly 1-inch in size for even cooking.

Sour Cream: Full-fat sour cream provides the richest, creamiest base.

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