

Smashed Buffalo Ranch Cheddar Potatoes - The Ultimate Flavor Explosion

There's something undeniably satisfying about



OVEN
425°F

TIME
10 mins

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1⁰⁰ lbs baby potatoes (red or Yukon gold work best)
- 2 tbsp olive oil
- ⁰⁰ tsp garlic powder
- ⁰⁰ tsp salt & black pepper
- ⁰⁰ cup Buffalo sauce
- ... cup ranch dressing
- 1 cup shredded cheddar cheese
- ... cup crumbled blue cheese (optional, for extra tang)
- 2 tbsp chopped green onions (for garnish)

Step-by-Step Instructions:

1. Boil the Potatoes:
2. Preheat the Oven & Smash the Potatoes:
3. Season & Bake Until Crispy:
4. Add the Buffalo, Ranch & Cheese:
5. Bake Again & Serve:

Pro Tips for the Best Smashed Potatoes:

Use small potatoes - They crisp up better and have the perfect bite-size texture.

For extra crispiness, pat the boiled potatoes dry before smashing them.

Love heat? Add a pinch of cayenne or drizzle with extra Buffalo sauce before serving.

Swap the cheese! Try pepper jack for spice or gouda for extra creaminess.

Make ahead tip: Boil and smash the potatoes earlier in the day, then season and bake when ready to

serve.

What to Serve With These Potatoes:

Grilled chicken or steak - The bold flavors complement any protein.

A crisp ranch salad - To balance the richness.

Celery sticks & extra ranch - A nod to Buffalo wings!

FAQs (From My Kitchen to Yours):

Why These Potatoes Deserve a Spot on Your Table:

DIRECTIONS

- 1. Boil the Potatoes:** I start by boiling the baby potatoes in salted water until they're fork-tender, which takes about 10-15 minutes. Once they're cooked through, I drain them and let them cool slightly-this makes them easier to smash without falling apart.
- 2. Preheat the Oven & Smash the Potatoes:** I preheat my oven to 425°F (220°C) and line a baking sheet with parchment paper. Then, I place the potatoes on the sheet and use the back of a glass or potato masher to gently smash each one until they're flattened but still holding together.
- 3. Season & Bake Until Crispy:** Now comes the key to achieving crispy perfection! I drizzle the potatoes with olive oil, then sprinkle on garlic powder, salt, and black pepper. Into the oven they go for 20 minutes, baking until they're golden brown and crispy on the edges.
- 4. Add the Buffalo, Ranch & Cheese:** Once the potatoes are crisp, I remove them from the oven and drizzle them generously with Buffalo sauce and ranch dressing. Then, I sprinkle shredded cheddar cheese on top (plus crumbled blue cheese if I'm feeling extra indulgent).
- 5. Bake Again & Serve:** I pop them back into the oven for 5 more minutes-just long enough for the cheese to melt into gooey perfection. Once they're out, I finish them off with chopped green onions for a fresh pop of flavor.
- 6. Pro Tips for the Best Smashed Potatoes:** Use small potatoes - They crisp up better and have the perfect bite-size texture.
- 7. For extra crispiness,** pat the boiled potatoes dry before smashing them.

8. Love heat? Add a pinch of cayenne or drizzle with extra Buffalo sauce before serving.
9. Swap the cheese! Try pepper jack for spice or gouda for extra creaminess.
10. Make ahead tip: Boil and smash the potatoes earlier in the day, then season and bake when ready to serve.
11. What to Serve With These Potatoes: These Smashed Buffalo Ranch Cheddar Potatoes are the perfect side dish, but they also work great as an appetizer. Here's what I love pairing them with:
12. Grilled chicken or steak - The bold flavors complement any protein.
13. A crisp ranch salad - To balance the richness.
14. Celery sticks & extra ranch - A nod to Buffalo wings!
15. FAQs (From My Kitchen to Yours): Q: Can I make these in an air fryer?A: Yes! Air fry at 400°F for 15-18 minutes, then add the cheese and cook for 2-3 more minutes.
16. Q: Can I use sweet potatoes instead?A: Definitely! Sweet potatoes add a natural sweetness that pairs surprisingly well with Buffalo sauce.
17. Q: Do leftovers reheat well?A: Yes! Reheat in the oven at 375°F for 10 minutes or in the air fryer for 5 minutes to crisp them back up.
18. Why These Potatoes Deserve a Spot on Your Table: If you love bold, cheesy, and crispy flavors, these Smashed Buffalo Ranch Cheddar Potatoes are a must-try. They're ridiculously easy to make, packed with flavor, and guaranteed to disappear fast. Whether it's game day, a BBQ, or just a craving for something indulgent, this recipe delivers every time.
19. For more delicious recipes, check out : Chef Maniac. If you try these, let me know how you serve them-I'd love to hear your favorite toppings and variations!

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

Original recipe: <https://chefmaniac.com/smashed-buffalo-ranch-cheddar-potatoes-the-ultimate-flavor-explosion/>