

Southwest Potato Stacks with Crispy Cheese Crust & Chipotle Ranch Drizzle

Southwest Potato Stacks ?



OVEN
400°F

TIME
45 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 3-4 large russet potatoes, thinly sliced
- 1 tablespoon melted garlic butter
- 2 tablespoons mild taco seasoning
- Olive oil spray
- 1-1½ cups shredded pepper jack cheese
- Chipotle ranch (for drizzle)
- Fresh chives, chopped

DIRECTIONS

1. Slice the Potatoes: Thinly slice 3-4 large potatoes using a sharp knife or mandolin. Uniform slices help them cook evenly.
2. Season: Add potato slices to a large bowl. Toss with:
3. 1 tablespoon melted garlic butter
4. 2 tablespoons mild taco seasoning
5. Mix thoroughly so every slice is coated.
6. Prep the Pan: Spray a muffin or cupcake baking pan generously with olive oil spray.
7. Add 1 teaspoon shredded pepper jack cheese into each muffin slot-this creates that crispy cheese crust on the bottom.
8. Build the Stacks: Layer seasoned potato slices into each slot, stacking to the top.
9. Finish with more shredded cheese on top-don't be shy. The cheese creates that golden, bubbly finish.
10. Bake: Bake uncovered at 400°F for 35-45 minutes, or until:
11. The edges are crispy
12. The cheese is golden
13. The centers are fork-tender
14. Let cool for 5 minutes before carefully removing from the pan.
15. Finish & Serve: Drizzle with chipotle ranch and sprinkle with fresh chives.
16. Serve warm.

SWAPS & NOTES

Potatoes: Russets crisp beautifully, but Yukon Gold works for a creamier center.

Cheese: Pepper jack adds a subtle kick.

Swap with cheddar, Monterey Jack, or a Mexican blend if preferred.

Taco Seasoning: Use store-bought for convenience or homemade if you want to control spice and salt levels.

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

Original recipe: <https://chefmaniac.com/southwest-potato-stacks-with-crispy-cheese-crust-chipotle-ranch-drizzle/>