

Crispy Bacon Cheddar Ranch Smashed Potatoes: A Flavor-Packed Side Dish You'll Love

Looking for a side dish that's crispy, cheesy, and loaded with flavor? These



OVEN
400°F

TIME
10-12 min

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SAVE
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INGREDIENTS

- 1 lb baby potatoes
- 1 cup shredded cheddar cheese
- 1/2 cup cooked bacon, crumbled
- 1/4 cup ranch dressing
- 2 tbsp butter, melted
- Salt and pepper to taste

Instructions:

1. Prepare the Potatoes:

Boil the baby potatoes in salted water until they're fork-tender, about 10-12 minutes.

Drain and arrange the cooked potatoes on a baking sheet lined with parchment paper.

2. Smash and Season:

Using a fork or the bottom of a glass, gently smash each potato to flatten them slightly.

Drizzle the smashed potatoes with melted butter and season generously with salt and pepper.

3. Bake to Crispy Perfection:

Bake in a preheated oven at 400°F (200°C) for 20 minutes, or until the edges are golden and crispy.

4. Add the Toppings:

Remove the potatoes from the oven and drizzle them with ranch dressing.

Sprinkle the crumbled bacon and shredded cheddar cheese evenly over the top.

5. Melt the Cheese:

Return the baking sheet to the oven and bake for an additional 5 minutes, or until the cheese is melted and bubbly.

6. Serve and Enjoy!:

Serve these crispy smashed potatoes immediately and watch them disappear!

Tips for the Perfect Smashed Potatoes:

Get Extra Crispy: For even crispier potatoes, flip them halfway through the initial bake time.

Cheese Variety: Try using a cheese blend or adding a bit of parmesan for extra flavor.

Make It Vegetarian: Skip the bacon and add sautéed mushrooms or caramelized onions instead.

Why This Recipe is a Crowd-Pleaser:

Did you enjoy this recipe?:

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13. **Why This Recipe is a Crowd-Pleaser:** The combination of crispy potatoes, creamy ranch, and gooey cheese makes this dish a crowd favorite. It pairs perfectly with

grilled meats, roasted veggies, or even on its own as a hearty snack. The balance of textures and flavors ensures everyone will be coming back for seconds.

14. Did you enjoy this recipe?: If you give these Bacon Cheddar Ranch Smashed Potatoes a try, let me know how they turned out! Be sure to check out more amazing recipes at I Wuv Cooking for inspiration.

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/crispy-bacon-cheddar-ranch-smashed-potatoes-a-flavor-packed-side-dish-youll-love/>