

Baked Cheddar Ranch Potatoes

Recipe contribution by Jessica Winn, Sales Associate

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PREP TIME	COOK TIME
20 mins	15 mins
	
COURSE	SERVINGS
Side Dish	12

INGREDIENTS

- 3 Pounds Alsum red potatoes washed, diced with peel on
- 1 Cup Ranch
- 1 ½ Cups Shredded Cheddar cheese
- ¼ Cup Bacon diced
- 1 Teaspoon Seasoning salt
- Salt and pepper to taste

INSTRUCTIONS

1. Wash red potatoes thoroughly. Make sure you scrub the skin so there is no dirt on them. Dice the red potatoes into 1-1 ½ inch pieces. Fill a large pot with water and 1 teaspoon salt. Add the red potatoes.
2. Let the potatoes come to a boil, then cook at a low boil for 10 minutes or until the potatoes are soft enough to poke a fork through them. Drain the potatoes well.
3. Put the potatoes back into the pot and add 1 cup of ranch dressing, 1 cup of cheddar cheese, 1 teaspoon salt, 1 teaspoon pepper and 1 teaspoon seasoning salt. Mix together well, but make sure not to stir hard or you'll end up with mashed potatoes.
4. Place the mixed potatoes in greased casserole dish and top with the remainder cheddar cheese (½ cup) and ¼ cup diced bacon. Place the cheddar ranch potatoes in a pre-heated oven at 350°F for 8-10 minutes or until the cheese is completely melted.