

Loaded Bacon, Cheddar, and Ranch Potatoes

Ingredients

- 1 (32 ounce) package frozen hash brown potatoes, thawed
- 1 (16 ounce) container sour cream
- 8 slices cooked bacon, crumbled
- 1 (1 ounce) package Ranch dressing mix or 1 Tablespoon and 1 teaspoon Ranch seasoning recipe (see backside)
- 1 1/2 cups shredded Cheddar cheese, divided, or more to taste
- Other chopped or shredded vegetables can be added if desired (onions, peppers, zucchini, etc.)

Prep Time

Prep: 15 mins
Cook: 1 hr
Total: 1 hr 15 mins
Yield: 8 servings

Nutrition

Per serving: 294 calories; 17 g protein; 25 g carbohydrates; 14 g saturated fat; 536 mg sodium

Directions

1. Preheat oven to 350 degrees F. Grease a 13X9-inch baking pan with cooking spray or butter.
2. Combine hash browns, sour cream, bacon, ranch mix, and 1 cup Cheddar cheese in a large bowl; stir until well mixed. Spread into baking pan; cover with aluminum foil.
3. Bake in the preheated oven for 45 minutes. Remove foil; sprinkle remaining Cheddar cheese evenly across potatoes. Bake until cheese is bubbly and lightly browned around the edges, about 15 minutes.



Recipe from: www.allrecipes.com,
photo from www.hiddenvalley.com

Homemade Ranch Seasoning

ingredients

2 tablespoons dried parsley
2 teaspoons dried dill
2 teaspoons garlic powder
2 teaspoons onion powder
2 teaspoons dried onion flakes
1 teaspoon ground black pepper
1 teaspoon dried chives
1 teaspoon fine sea salt
optional: 1/3 cup buttermilk powder*

directions

Toss ingredients together in a large bowl. Store in an airtight container and substitute for any recipe that calls for Ranch seasoning.

Recipe from www.gimmesomeoven.com