Loaded Cheesy Mashed Potatoes

with Fried Onions & Ranch

🕐 20-30min   🍴 2 Servings

Let's be real here. You can't just serve a side of plain old mashed potatoes with your dinner. We're maximalists here at Dinnerly, so let's maximize those potatoes! We're mashing them with sour cream and a pinch of garlic for a flavorful base, then loading them up with shredded cheese, ranch dressing, fried onions, and scallions. We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

1. Boil potatoes

Scrub **potatoes** (peel if desired). Cut into 1-inch pieces.

Add to a medium pot with **1 teaspoon salt** and enough **water** to cover by 1 inch. Bring to a boil over high heat. Cook until easily pierced with a fork, about 10 minutes. Reserve **¼ cup cooking water**; drain and return potatoes to pot.

2. Mash potatoes

Return **potatoes** to medium heat. Add **all of the sour cream**, **1 teaspoon granulated garlic**, and **4 tablespoons butter**; mash with a potato masher or fork. Stir in **1 tablespoon reserved cooking water** at a time to reach desired consistency. Season to taste with **salt** and **pepper**.

3. Slice scallions & serve

Thinly slice **scallion greens** (save scallion whites for own use).

Serve **loaded mashed potatoes** with **cheese**, **ranch**, **scallions**, and **fried onions**. Enjoy!

4. ...

What were you expecting, more steps?

5. ...

You're not gonna find them here!

6. ...

Kick back, relax, and enjoy your Dinnerly!