



Loaded Cheesy Mashed Potatoes

with Bacon, Ranch & Fried Onions



20-30min



2 Servings

With a bowl of these creamy over-the-top mashed potatoes on your table, a memorable dinner is guaranteed! We mash fluffy potatoes with sour cream and butter and then layer on the ultimate toppings: crispy bacon, shredded cheddar-jack cheese, ranch dressing, fresh scallions, and readymade fried onions. This stunning side comes together quickly and is sure to impress. (2-p plan serves 4; 4-p plan serves 8)

What we send

- 2 russet potatoes
- 4 oz pkg thick-cut bacon
- 2 scallions
- 3 (1 oz) sour cream ⁷
- ¼ oz granulated garlic
- 2 oz shredded cheddar-jack blend ⁷
- 1½ oz ranch dressing ^{3,6,7}
- ½ oz fried onion ⁶

What you need

- kosher salt & ground pepper
- butter ⁷

Tools

- medium pot
- medium skillet
- potato masher or fork

Cooking tip

If you add cold bacon to a hot pan, it will curl up, making it hard to crisp evenly. Start with a cold pan, then heat and render the fat slowly for maximum crispiness and pan drippings.

Allergens

Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 440kcal, Fat 30g, Carbs 24g, Protein 17g



1. Boil potatoes

Peel **potatoes** (or scrub skins clean); 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. Cook bacon

Add **bacon** to a medium skillet. Cook over medium heat, stirring often, until browned and crisp, 10-15 minutes. Use a slotted spoon to transfer to a paper towel-lined plate. Reserve **2 tablespoons bacon fat**. Coarsely chop **bacon**.

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



3. Mash potatoes

Return **pot with potatoes** to medium heat. Add **all of the sour cream, reserved bacon fat, 2 tablespoons butter**, and **1 teaspoon granulated garlic**; 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**. Remove from heat.



4. Finish & serve

Top **mashed potatoes** with **cheese, ranch dressing, scallions, bacon**, and **fried onions**. Enjoy!



5. ...

Looking for more steps?



6. ...

You won't find them here! Enjoy your Martha Stewart & Marley Spoon meal!