

DINNERLY



Appy Hour! Fully Loaded Smashed Potatoes

with Bacon, Cheddar & Ranch



1h



2 Servings

Picture a baked potato smashed into crunchy bites for your sharing pleasure, all the fixings included! We toss smashed potatoes in bacon fat (because we love being extra), then pile on bacon bits, cheese, and fried onions to bake into the crispy potatoes. A drizzle of creamy ranch and chives seals the deal. We've got you covered! (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 portion)

WHAT WE SEND

- 4 oz pkg thick-cut bacon
- 1 lb baby potatoes
- 2 oz shredded cheddar-jack blend ²
- ½ oz fried onions
- ¼ oz fresh chives
- 1 pkt ranch dressing ^{1,2}

WHAT YOU NEED

- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- microwave
- small heavy skillet

ALLERGENS

Egg (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 360kcal, Fat 22g, Carbs 23g, Protein 16g



1. Cook bacon

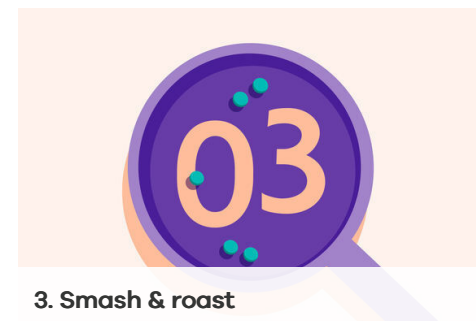
Preheat oven to 450°F with racks in the bottom and center.

Lay out **bacon** on a rimmed baking sheet. Bake on center oven rack until browned and crisp, 15–20 minutes. Transfer to a paper towel-lined plate, reserving **bacon fat** on sheet.



2. Microwave potatoes

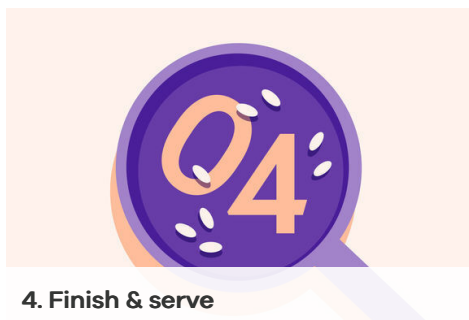
Meanwhile, scrub **potatoes**. Place on a plate in a single layer and microwave until soft and easily pierced through the center with a knife, stirring halfway through, 5–10 minutes.



3. Smash & roast

Transfer **potatoes** to baking sheet with **bacon fat** and shake sheet to coat. Using a small heavy skillet, firmly smash each potato until about ½-inch thick. Season with **salt** and **pepper**.

Bake on bottom oven rack until golden brown and crisp, flipping halfway through, 30–40 minutes.



4. Finish & serve

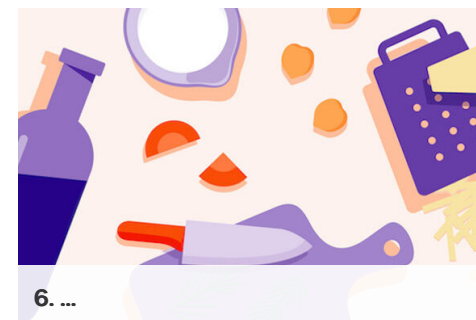
Crumble or chop **bacon** into small pieces. Sprinkle over **potatoes**, then add **cheese** and **fried onions**. Bake potatoes on center oven rack until cheese is melted, 3–5 minutes. Thinly slice **chives**

Serve **smashed potatoes** with **ranch dressing** and **chives** over top. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!