



LOADED BAKED POTATO SALAD

ORIGIN:

USA

SERVINGS:

12-16

DIETARY PROFILE:

N/A

This recipe puts a twist on classic potato salad. It is loaded to perfection with cubes of cheese, crispy bacon, fresh chives and homemade ranch dressing.

INGREDIENTS

Potatoes	5 lb. bag
Package thick-cut bacon	16 oz. package
Fresh chives	1 bunch
Colby cheese	16 oz. block
Hidden Valley Ranch dressing	1 packet
Mayonnaise	1 c.
Milk	1 c.
Sour Cream	1 c. (optional)
Paprika	optional
Salt & pepper	to taste

DIRECTIONS

- Bring a pot of water to boil
- Meanwhile, peel potatoes, rinse thoroughly, and cut into cubes.
- Cook potato cubes until they are tender and can easily be poked through with a fork. Drain and cool.
- Cook bacon until crispy, let cool and coarsely chop into pieces.
- Combine milk, mayonnaise, sour cream (optional) and Hidden Valley ranch dressing packet. Refrigerate until thickened.
- Dice chives
- Cut colby (or preferred cheese) into cubes.
- Once the potatoes have cooled, combine all ingredients together and refrigerate overnight.
- Salt and pepper to taste and top with paprika (optional)