

Loaded Baked Potato Casserole

2 lb. red potatoes, cubed
¼ cup bacon bits (plus more for garnish)
3 green onions, chopped (plus more for garnish)
1 cup cheddar cheese, shredded (plus more for garnish)
8 oz. sour cream
1/2 cup mayonnaise
Kosher salt
Freshly ground black pepper
Cooking spray

Place the potatoes in cold, heavily salted water. Bring to a boil. Cook until fork tender (about 20 minutes).

Meanwhile in a large bowl, combine the bacon bits, green onions, cheddar cheese, sour cream, mayo, a pinch of Kosher salt, and 1/4 tsp. freshly ground black pepper.

Drain potatoes and add to mayo mixture while still warm (but not hot). Stir to combine.

Spray an oven-proof dish with cooking spray. Pour mixture into prepared dish, garnish with bacon bits and cheddar cheese. Cover with plastic wrap and refrigerate 1 hour.

Preheat oven to 350. Remove dish + plastic wrap while oven preheats. Bake for 15–20 minutes (until cheese melts). Garnish with more green onions.



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