

Loaded Sonoran Potato Bake



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Potatoes

- 1 1/2 pounds small red potatoes, cleaned and halved
- 1/4 cup half and half cream
- 4 tablespoons butter
- 1 cup shredded Colby-Jack cheese
- 1/2 cup bacon bits
- 2 to 3 green onions, sliced
- 1 1/2 tablespoons dried chives
- 1 teaspoon chili powder
- 1/2 teaspoon garlic powder
- 1/4 teaspoon salt
- 1/8 teaspoon ground cayenne pepper
- 1/8 teaspoon ground cumin

Topping

- 1/2 cup shredded Colby-Jack cheese
- Reserved green onions

Cook and drain potatoes in salted water. Mash potatoes with half and half cream and butter. Add cheese, bacon bits, 3/4 of green onions, chives, chili powder, garlic powder, salt, cayenne pepper, and cumin.

Transfer potato mixture to a greased 8 inch square baking dish. Top with additional cheese and reserved green onions. Bake at 375 degrees for 15 minutes. Serve warm.

Serves 6

Cook's Note: Makes a delicious side for Meatloaf with Brown Rice and Veggies or for Thanksgiving dinner. Add fresh peppers for an extra bit of spice.

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