

Yuma Hot Potato Salad



Potato Salad

- 8 medium red potatoes, cleaned and chopped
- 1/2 teaspoon chili powder
- 1/2 teaspoon dried cilantro
- 1/4 teaspoon garlic powder
- 1/8 teaspoon salt
- 1/8 teaspoon ground cumin
- 1/8 teaspoon ground cayenne pepper
- 1/4 cup bacon bits
- 1 cup shredded Monterey Jack cheese
- 1 cup shredded Cheddar cheese
- 1 cup sour cream
- 3 green onions, sliced

Cook and drain potatoes. Transfer to a medium bowl.

In a small bowl, combine chili powder, cilantro, garlic powder, salt, cumin, and cayenne pepper. Mix well. Add seasonings to potatoes and toss to coat. Add bacon bits and mix well.

Grease an 8 inch square baking dish. Layer half each of potato mixture, cheeses, sour cream, and green onions. Repeat with remaining ingredients. Bake at 350 degrees for 20 minutes. Serve warm.