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| Slowcooker Cheesy Bacon Ranch PotatoesC:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].pngThis recipe can make use of Riverside’s farm-fresh potatoes**Ingredients**:* 6 slices bacon
* 3 pounds **red** **potatoes**, chopped
* 1 1/2 cups shredded cheddar cheese, divided
* 1 tablespoon dry ranch dressing mix, or more – to taste
* 2 tablespoons chopped chives

**Directions:**:* Preheat oven to 400 degrees. Line a baking sheet with aluminum foil.
* Spread bacon in a single layer onto the prepared baking sheet. Place into oven and bake until brown and crispy, about 12-14 minutes. Let cool before crumbling; set aside.
* Line a slow cooker with aluminum foil, leaving enough to overhang to wrap the potatoes on top, and coat with nonstick spray. Place a layer of potatoes evenly into the slow cooker. Top with cheese, Ranch Seasoning and bacon, repeating 2 more times and reserving 1/2 cup cheese.
* Cover potatoes with aluminum foil. Cover and cook on low heat for 7-8 hours or high heat for 3-4 hours, or until potatoes are tender. Sprinkle with remaining 1/2 cup cheese. Cover and cook until melted, about 1-2 minutes.
* Serve immediately, garnished with chives.

Yield: 8 servings.Photo/recipe: [damndelicious.net](http://damndelicious.net/2014/09/27/slow-cooker-cheesy-bacon-ranch-potatoes/) |

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