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| |  | | --- | | Slowcooker Cheesy Bacon Ranch Potatoes  C:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].png  This 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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