Cheesy Bacon oven Chips with Chipotle Ranch Sauce

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Ingredients

- 1 large russet potato
- 3/4 cup shredded colby jack or cheddar cheese
- salt and pepper to taste
- 2 slices bacon
- chopped parsley or chives for garnish

Summary

Yield: 2
Prep Time: 20 minutes
Category: Side Dish
Cuisine: American

Instructions

Cheesy Bacon Oven Chips

1 large, uniformly-shaped russet potato, scrubbed well and sliced into 1/8" rounds*
cooking spray
3/4 C. shredded colby jack or cheddar cheese
salt & pepper to taste
2 T. crumbled bacon (about 2 slices) - I used real bacon bits
chopped parsley or chives, for garnish (optional)

Preheat oven to 375 degrees. Bring sliced potatoes to a boil in cold, salted water to cover for 5 minutes. Carefully drain, and transfer slices to a paper-towel lined countertop or cutting board. Pat to dry.

Grease a baking sheet with cooking spray, and lay out potato slices so they are overlapping on it.

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Spray lightly with additional cooking spray, then sprinkle with salt & pepper to taste. Sprinkle evenly with shredded cheese & bacon. Bake 12-14 minutes in preheated oven until cheese is melted & bubbly. Serve with chipotle ranch sauce (recipe below). Serves 2.

*You can use 2 medium-sized potatoes rather than 1 large. Also, I like to leave the skin on but you can peel the potatoes if you prefer.

Chipotle Ranch Dipping Sauce

1 T. ranch dressing
3 T. sour cream
1/4 t. chipotle chili powder
1/8 t. cayenne (adjust more or less depending on how spicy you want).
1/8 t. salt
1/8 t. garlic powder

Place all ingredients in a small bowl, and stir to combine. Refrigerate any leftovers