Cheesy Loaded Twice Baked Potato Casserole

Description

A cheesy potato casserole, made with potatoes that are baked twice, and including all my favorite loaded baked potato ingredients - bacon, butter, sour cream, cheddar cheese and green onion - all in a simple casserole form.



Summary

Yield: 4
Prep Time: 1 hour
Category: Potatoes
Cuisine: American

Ingredients

- 2 lb red skinned potatoes baked
- 6 slice bacon cooked and crumbled
- 5 oz evaporated milk
- 1 cup sour cream
- 1/4 cup 1/2 stick butter melted and cooled
- 1 1/2 cup shredded cheddar cheese
- 1 tsp chopped fresh parsley
- 1/2 tsp garlic powder
- 1/4 tsp pepper or to taste

Instructions

Preheat oven to 400 degrees F.

Scrub potatoes, puncture each with a knife to vent, toss with olive oil and salt and place on a pan.

Bake at 400 degrees F for 45 minutes or until tender.

Meanwhile, cook the bacon to crisp; set aside, chop once cooled, reserving half for garnish; set aside.

Set potatoes aside until cool enough to handle, then slice in half lengthwise, then into half rounds about 1/4 to 1/2-inch thick.

Place into a large bowl.

Add 1 cup of the Cheddar cheese and half of the bacon.

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Set aside a big pinch of the green onion for garnish and add the rest to the potatoes; toss.

When ready to bake, preheat oven to 350 degrees F.

Butter an 8 x 8 inch baking dish; set aside.

Blend together the evaporated milk, sour cream and melted butter.

Add parsley, garlic salt and pepper.

Pour mixture over the potatoes and gently toss.

Use a potato masher to break down the chunks to desired texture.

Turn out into the prepared baking dish, cover and bake at 350 degrees F for 40 minutes or until heated through.

Remove, top with the remaining 1/2 cup of shredded Cheddar cheese, return to the oven, uncovered, until cheese is melted, about 5 minutes.

Garnish top with remaining bacon and green onion.

Serve immediately.