

Roasted Ranch Potatoes by Lynn's Recipes



Lynn demonstrates how to make delicious Roasted Ranch Potatoes. Great to serve with any meal as a side dish.

Ingredients:

- 2 pounds potatoes (unpeeled, washed and cut into chunks)
- ½ cup ranch dressing (bottled, not packet)
- ¼ cup shredded cheddar cheese, plus more for topping (if desired)
- ¼ cup crumbled, cooked bacon
- 1 Tablespoon dried dill weed
- 3 scallions, washed and chopped
- Salt
- Pepper
- Non-stick cooking spray

Preheat oven to 350°.

Mix together, in a large bowl, the ranch dressing, dill, cheese and bacon. Add in the potatoes. Sprinkle in a pinch of salt and pepper. Toss to coat the potatoes.

Spoon into a casserole dish that has been sprayed with cooking spray and cover with foil.

Bake for 60 minutes. Stir gently halfway through the baking time to get the bottom potatoes rotated so they don't become too brown and to ensure that the middle and top potatoes get a chance to brown.

Remove foil. Raise the oven temperature to 400°. Gently stir again, as necessary.

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Bake for an additional 15 minutes, then sprinkle on a little more cheese, if desired. Bake a few more minutes until everything is gooey, browned and bubbly on top.

Serve with scallions sprinkled on top for garnish.

Great with a dollop of sour cream.

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