

Loaded Mashed Potatoes

by Jamie @ Love Bakes Good Cakes

Prep Time: 15 minutes

Cook Time: 45 minutes

Yield: 10-12 servings

Ingredients

- 5 lb. russet potatoes, peeled and cut into 1-inch cubes
- Salt and pepper, to taste
- 6 tbsp unsalted butter, cut into pieces
- ¾ cup Shamrock Farms Sour Cream
- ¾ cup Shamrock Farms milk
- 3 cups Cheddar cheese, divided
- ½ lb. bacon, cooked and crumbled
- 3-4 green onions, sliced

Instructions

1. Preheat oven to 350°F. Grease a 3-quart baking dish and set aside.
2. Place potatoes in a large pot and cover with water. Bring to a boil. Reduce heat, cover and simmer for 10-15 minutes, or until potatoes are tender. Drain and place potatoes in a large bowl. Add salt, pepper, butter, sour cream, and milk. Mash with a potato masher until light and fluffy. Stir in 2 cups of cheese, all of the bacon, and green onions.
3. Transfer the potato mixture to prepared baking dish. Top with remaining cheese.
4. Bake uncovered for 30 minutes or until the potatoes are heated through and the cheese is melted.