

Twice Baked Potato Casserole

8 medium russet potatoes, baked and still warm
4 tablespoons unsalted butter room temperature
 $\frac{2}{3}$ cup sour cream
 $\frac{1}{3}$ cup heavy cream plus more as needed
1 teaspoon salt
 $\frac{1}{2}$ teaspoon ground black pepper
2 cups shredded Colby Jack cheese divided
8 slices bacon cooked and crumbled, divided
5 green onions chopped, divided

Preheat oven to 375°F. Spray a 1 $\frac{1}{2}$ -quart baking dish with nonstick spray. Set aside. Slice the warm baked potatoes in half length-wise. Scoop the potato flesh out of the potato skins and place into a large mixing bowl. Add the butter and use a potato masher to mash the potatoes.

Stir in the sour cream, heavy cream, salt, and pepper. For a creamier casserole, add a little more cream. Add 1 cup of cheese, half of the bacon, and half of the green onions. Mix well.

Transfer the potato mixture to the prepared baking dish. Spread into an even layer and top with the remaining cheese and bacon. Cover the dish with aluminum foil and bake for 20 minutes.

Remove the foil and bake for 10 more minutes, or until the cheese is melted and the casserole is warmed through. Garnish with green onions and serve.

Store leftover casserole in an airtight container in the refrigerator for up to 4 days.