

Loaded Baked Potato Salad

written by The Recipe Exchange | September 9, 2015

Ingredients

6 slices crispy bacon
2 pounds red new potatoes
1/2 pound small white potatoes.
1 tbsp salt
2 tbsp pepper
1/2 tbsp chili powder
2 tbsp garlic powder
1/2 cup light mayonnaise
1 cup reduced fat sour cream
1 tsp red wine vinegar
1 bunch green onions, chopped
2 tbsp grated cheddar cheese

Directions

Preheat oven to 375

Line a large baking sheet with several pieces of foil. Lay bacon in a single layer on baking sheet and bake for 20-25 minutes until bacon is crispy. Remove bacon to a plate and drain most of the grease from the baking dish reserving 1-2 teaspoon on the pan.

While the bacon is cooking cut the potatoes into bite size pieces and sprinkle with salt, pepper, garlic powder & chili powder.

After bacon is done layer the potatoes onto the bacon pan and bake for 30-40 minutes, or until the potatoes are tender and browning.

In a large bowl combine mayonnaise, sour cream, vinegar, 1/2 of the green onions and 1/2 of the bacon crumbled up. Add in baked potatoes and gently stir to combine. Taste and adjust seasoning as needed.

Serve immediately or cover and store in the refrigerator until ready to serve.

To serve top the potato salad with remaining bacon, onions and the grated cheese