

Cheesy Roasted Potatoes with Bacon

Ingredients

3 slices thick-cut bacon, diced
1 24-ounce (680 g) bag mini gold potatoes, cut into halves
3 cloves garlic, minced
Salt, to taste
Freshly ground black pepper, to taste
2 stalks green onion, chopped
1 cup (150 g) sharp cheddar cheese, shredded

Directions

Heat a pan on medium-high heat. Cook the bacon until crisp. Transfer the bacon, using a slotted spoon, to a paper-lined plate.

Reduce the heat to medium. Add the potatoes and garlic in the same pan used to cook the bacon. Season with salt and pepper and cover with the lid to cook for approximately 15 minutes, or until the potatoes are golden and tender. Stir every few minutes to evenly cook.

Transfer the potatoes to a bowl, along with the bacon, green onions and cheese. Mix together, and serve immediately.