

## Cheesy Bacon oven Chips with Chipotle Ranch Sauce



Summary  
Yield: 2

# Cheesy Bacon oven Chips with Chipotle Ranch

## Ingredients

- 1 large russet potato
- 3/4 cup shredded colby jack or cheddar cheese
- salt and pepper to taste
- 2 slices bacon
- chopped parsley or chives for garnish

**Prep Time:** 20 minutes

**Category:** Side Dish

**Cuisine:** American

## Instructions

### Cheesy Bacon Oven Chips

1 large, uniformly-shaped russet potato, scrubbed well and sliced into 1/8" rounds\*

cooking spray

3/4 C. shredded colby jack or cheddar cheese

salt & pepper to taste

2 T. crumbled bacon (about 2 slices) - I used real bacon bits

chopped parsley or chives, for garnish (optional)

Preheat oven to 375 degrees. Bring sliced potatoes to a boil in cold, salted water to cover for 5 minutes. Carefully drain, and transfer slices to a paper-towel lined countertop or cutting board. Pat to dry.

Grease a baking sheet with cooking spray, and lay out potato slices so they are overlapping on it. Spray lightly with additional cooking spray, then sprinkle with salt & pepper to taste. Sprinkle evenly with shredded cheese & bacon. Bake 12-14 minutes in preheated oven until cheese is melted & bubbly. Serve with chipotle ranch sauce (recipe below). Serves 2.

\*You can use 2 medium-sized potatoes rather than 1 large. Also, I like to leave the skin on but you can peel the potatoes if you prefer.

### Chipotle Ranch Dipping Sauce

1 T. ranch dressing

3 T. sour cream

## **Cheesy Bacon oven Chips with Chipotle Ranch Sauce**

1/4 t. chipotle chili powder

1/8 t. cayenne (adjust more or less depending on how spicy you want).

1/8 t. salt

1/8 t. garlic powder

Place all ingredients in a small bowl, and stir to combine. Refrigerate any leftovers