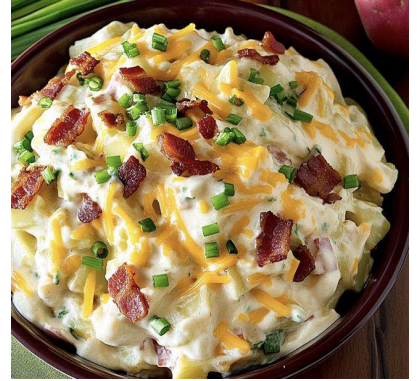


Loaded Baked Potato Salad (side)

Ingredients

3 lbs. red skinned potatoes, cut into 3/4-inch cubes
2 T. olive oil
season salt
1 c. mayonnaise
1/2 c. sour cream
1 T. apple cider vinegar
8 oz. shredded sharp cheddar cheese
3/4 c. bacon, fried, and crumbled
5 green onions, sliced



Instructions

1. Preheat oven to 425 degrees.

Wash and cut the potatoes into 3/4-inch cubes.

2. Place the potatoes on a foil lined baking sheet and drizzle with olive oil.

Mix the potatoes to coat with the olive oil, then sprinkle season salt.

Roast the potatoes for 30 to 35 minutes or until golden brown and tender.

Allow potatoes to cool.

3. Combine mayonnaise, sour cream, and apple cider vinegar in a small bowl. Mix well.

In a large bowl, toss the cooled potatoes with the dressing mix, cheese, bacon and sliced onions.

4. Allow the salad to rest in the refrigerator for 30 minutes so that the flavors meld.

Then serve!