 

**Easy Crock Pot Cheesy Bacon Ranch Potatoes**

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**Description:** Bacon. Cheese. Potatoes. Need I say more? This Easy Crock Pot Cheesy Bacon Ranch Potatoes recipe only requires a few ingredients and makes a delicious side dish that your entire family will love.

**Recipe by:** Katie Crenshaw | A Fork’s Tale

**Website Link:** <https://www.aforkstale.com/easy-crock-pot-cheesy-bacon-ranch-potatoes/>

**Prep Time:** 20 minutes

**Cook Time:** 4 hours

**Ready Time:** 4 hours 20 minutes

**Potato Type:** Petite Red Potatoes

**Serves:** 8

**Prep Method:** Crock Pot/ Slow Cooker

**Course:** Side Dish

**Ingredients**

* 2 lbs. petite red potatoes chopped into quarters
* 2 cups shredded medium sharp cheddar
* 8 slices cooked bacon crumbled
* 2 Tablespoons dry ranch dressing salad dressing mix
* 1/4 cup fresh chives chopped
* Salt and pepper to taste

**Preparation**

1. Line your crock pot with aluminum foil leaving enough to cover the potatoes completely. Spray aluminum foil with nonstick cooking spray.
2. Layer half of the potatoes and sprinkle half of the dry ranch salad dressing mix to coat the potatoes. Top with half of the bacon, cheese, and chives.
3. Add the remaining potatoes and cover with remaining dry ranch salad dressing mix. Top with remaining bacon and cheese, reserving 1/2 cup cheese and 1 tablespoon of bacon. Add remaining chives, reserving 1 teaspoon. Cover and close tinfoil making sure to seal all openings. Close Crock Pot with lid.
4. Cook on high heat for 3 to 4 hours until potatoes are fork tender.
5. Cover with remaining cheese and bacon. Cover and seal, cooking an additional 2 minutes for the cheese to melt. Cover with remaining chives and salt and pepper to taste. Serve.