

Prep time: 20 minutes

Cook time: 30 minutes

Total time: 50 minutes

There's mashed potatoes, and then there's Loaded Mashed Potatoes. This recipe takes the classic comfort food and transforms it into a show-stopping side dish. Creamy, buttery potatoes are whipped to perfection and then loaded with all the fixings of a fully-loaded baked potato: crispy bacon, sharp cheddar cheese, fresh green onions, and a dollop of sour cream. It's the ultimate crowd-pleaser, perfect for holiday dinners, potlucks, or a cozy Sunday roast.

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Ingredients

- For the Potatoes:
 - 3 lbs (1.36 kg) russet or Yukon Gold potatoes, peeled and cut into 1-inch chunks
 - 1 tablespoon salt (for the boiling water)

- ½ cup (1 stick / 113 g) unsalted butter, melted
- ¾ cup (180 ml) whole milk or heavy cream, warmed
- ½ cup (120 g) sour cream
- 1 teaspoon garlic powder
- ½ teaspoon onion powder
- Salt and freshly ground black pepper, to taste
- For the Loaded Mix-ins & Toppings:
 - 8 slices bacon, cooked until crispy and crumbled
 - 1 ½ cups (170 g) sharp cheddar cheese, freshly shredded, divided
 - 4 green onions, thinly sliced, divided
 - Extra sour cream, for serving (optional)

Equipment

- Large pot
- Potato masher or ricer
- Electric hand mixer (optional, for extra-fluffy potatoes)
- 9×13-inch baking dish (if baking)
- Skillet (for bacon)

Instructions

Part 1: Prepare the Potatoes (Time: ~20 minutes | Intensity: Low)

1. **Boil the Potatoes:** Place the peeled and cubed potatoes in a large pot and cover them with cold water by about an inch. Add 1 tablespoon of salt. Bring to a boil over high heat, then reduce the heat to a simmer.
2. **Cook Until Tender:** Simmer for 15-20 minutes, or until the potatoes are fork-tender and easily break apart when pierced with a knife.
3. **Drain and Dry:** Drain the potatoes well in a colander. Return the potatoes to the hot pot and place it back over low heat for 1-2 minutes, stirring gently. This evaporates excess

moisture and ensures fluffy, not watery, potatoes.

Part 2: Mash and Load (Time: ~10 minutes | Intensity: Medium)

1. **Mash the Potatoes:** Remove the pot from the heat. Mash the potatoes using a potato masher or ricer until smooth. For an even smoother texture, use an electric hand mixer on low speed.
2. **Add the Dairy:** Pour in the melted butter and warmed milk (or cream). Mix until fully incorporated. The potatoes should be creamy and smooth.
3. **Fold in the Flavors:** Stir in the sour cream, garlic powder, and onion powder. Season with salt and pepper to taste.
4. **Load it Up:** Gently fold in half of the crumbled bacon, 1 cup of the shredded cheddar cheese, and half of the sliced green onions. Mix until just combined.

Part 3: Bake and Serve (Time: ~20 minutes | Intensity: Low)

1. **Preheat and Assemble:** Preheat your oven to 375°F (190°C). Transfer the loaded mashed potatoes to a greased 9×13-inch baking dish and spread them into an even layer.
2. **Add the Toppings:** Sprinkle the remaining ½ cup of cheddar cheese over the top of the potatoes.

3. Bake: Bake for 15-20 minutes, or until the cheese is melted and bubbly and the potatoes are heated through.
4. Final Touches: Remove from the oven and sprinkle with the remaining crumbled bacon and green onions.
5. Serve: Let cool for 5 minutes before serving. Serve hot, with an extra dollop of sour cream on top if desired.

Recipe Notes & Tips

- Potato Choice: Russet potatoes yield a fluffy, classic texture, while Yukon Golds are naturally creamier and buttery. Both work beautifully.
- Don't Overmix: When using an electric mixer, be careful not to overmix, as this can make the potatoes gluey. Mix just until smooth.
- Make-Ahead: You can prepare the recipe up to the point of baking. Cover the dish and refrigerate for up to 24 hours. When ready to bake, let it sit at room temperature for 30 minutes, then bake as directed, adding 5-10 minutes to the baking time.
- Warm Dairy: Always use warmed milk and melted butter. Adding cold dairy to hot potatoes can cause them to seize up and become gummy.

Nutrition Information

Per serving (1/8 of recipe)

Calories: 415 kcal

Total Fat: 28g

Saturated Fat: 15g

Cholesterol: 75mg

Sodium: 620mg

Total Carbohydrates: 29g

Dietary Fiber: 3g

Total Sugars: 3g

Protein: 13g