

Loaded Baked Potato Salad



Servings: 8

3 pounds potatoes
2 tablespoons unsalted butter, softened
salt and pepper, to taste
6 slices cooked bacon, crumbled
1 cup sour cream
1/2 cup mayonnaise
2 tablespoons apple cider vinegar
2 tablespoons water
6 ounces cheddar cheese, grated
2 tablespoons fresh chives, sliced

With a fork prick your potatoes around the outside. Place your potatoes in a baking tray lined with aluminum foil and sprayed with non-stick cooking spray.

Rub the potatoes with unsalted butter, salt, and pepper.

Bake your potatoes in a 375°F oven for 45-50 minute or until tender. Let the potatoes cool completely.

Quarter each potato lengthwise then cut into 1-inch pieces. Set aside.

In a bowl whisk together sour cream, mayonnaise, apple cider vinegar, 2 tablespoons of water, salt, and pepper.

In a large bowl combine potatoes, bacon, cheddar cheese, chives, and dressing. Stir to combine.

Refrigerate until ready to serve.

Enjoy!

Per Serving (excluding unknown items): 361 Calories; 21g Fat (50.6% calories from fat); 11g Protein; 34g Carbohydrate; 4g Dietary Fiber; 52mg Cholesterol; 386mg Sodium; 4g Total Sugars; trace Vitamin D; 199mg Calcium; 2mg Iron; 814mg Potassium; 246mg Phosphorus. Exchanges: .