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Cheesy Mississippi Mud Potatoes

Introduction

Cheesy Mississippi Mud Potatoes are a delightful twist on traditional potato dishes, combining cheesy goodness with a rich, flavorful sauce that brings comfort to any meal. This recipe is perfect for gatherings, a family dinner, or simply a cozy night in. Let's dive into everything you need to know to make this delicious dish!

Detailed Ingredients with measures

- 2 pounds of baby potatoes
- 1 cup of shredded cheddar cheese
- 1 cup of cream of mushroom soup
- 1/2 cup of sour cream
- 1/4 cup of butter
- 1 packet of ranch seasoning mix
- Salt and pepper to taste
- 1/4 cup of chopped green onions for garnish

Prep Time

The preparation time for Cheesy Mississippi Mud Potatoes is approximately 15 minutes. This includes washing and cutting the potatoes, as well as gathering all the ingredients for the recipe.

Cook Time, Total Time, Yield

The cook time for this dish is around 45 minutes, making the total time for

preparation and cooking approximately 1 hour. This recipe yields about 6 to 8 servings, perfect for sharing with family and friends. Enjoy this comforting and cheesy delight that will quickly become a favorite at your dinner table!



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Detailed Directions and Instructions

Step 1: Prepare the Potatoes

Wash and peel the potatoes. Cut them into bite-sized pieces for even cooking.

Step 2: Boil the Potatoes

Place the potato pieces into a large pot and cover them with water. Bring the water to a boil and cook the potatoes until fork-tender, which should take about 15-20 minutes.

Step 3: Drain and Mash

Once the potatoes are cooked, drain them thoroughly. Return the drained potatoes to the pot and start mashing them to your desired consistency.

Step 4: Mix in the Ingredients

Incorporate cream cheese and sour cream into the mashed potatoes. Stir in shredded cheddar cheese, garlic powder, onion powder, and salt until well combined.

Step 5: Prepare for Baking

Transfer the potato mixture into a greased baking dish. Spread it evenly and smooth the top with a spatula.

Step 6: Add Toppings

Top the potato mixture with additional shredded cheddar cheese. You can also sprinkle some cooked and crumbled bacon on top for added flavor.

Step 7: Bake

Preheat the oven to 350°F (175°C). Bake the dish uncovered for about 25-30 minutes, or until the cheese is melted and bubbly.

Step 8: Serve

Once baked, remove the dish from the oven and let it cool for a few minutes before serving. This dish can be enjoyed as a hearty side or a main dish.

Notes

Note 1: Variations

You can add additional toppings such as green onions or jalapeños for extra flavor.

Note 2: Storage

Leftovers can be stored in an airtight container in the refrigerator for up to 3 days.

Note 3: Reheating

To reheat, place the potatoes in a covered dish in the oven or microwave until warmed through.

Note 4: Ingredient Substitutions

Feel free to substitute low-fat cream cheese or Greek yogurt for a lighter version.



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Cook techniques

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