



Creamy Bacon Cheese Mashed Potato Casserole

The First Bite That Stole My Heart

The smell hit me first—buttery potatoes, crispy bacon, and sharp cheddar. My neighbor brought this casserole to a potluck. One bite and I was hooked. The creamy mash, the salty crunch—pure comfort. **Ever wondered how you could turn mashed potatoes into something unforgettable?** Now I make it for snowy nights and family gatherings. It's the dish everyone asks for. Try it, and you'll see why.

My Messy (But Delicious) First Try

I burned the bacon. The cheese clumped. Still, my family devoured it. Cooking isn't about perfection—it's about love and laughter. **Home**

cooking matters because it brings people together. Even my lumpy first attempt became a favorite. Share your kitchen fails in the comments! What dish surprised you by working out anyway?

Why This Dish Shines

– The sour cream adds tang, balancing the rich cheese. – Crispy bacon gives a salty crunch against the creamy potatoes. **Which flavor combo surprises you most?** Is it the chives' freshness or the parsley's earthy hint? Tell me below!

A Dish With Roots

This casserole mixes Irish potato traditions with American comfort food. Potatoes were cheap and filling for farm families. *Did you know cheddar cheese became popular in the 1900s for its meltability?* Now it's a staple in dishes like this. What's your family's go-to comfort food? Share your stories!



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Ingredients:

Ingredient	Amount	Notes
Russet potatoes	3 pounds	peeled and chopped into medium pieces
Milk	1/4 cup	
Butter	5 Tablespoons melted	
Sour cream	1/2 cup	
Salt and pepper	to taste	
Shredded cheddar cheese	1 1/2 cups	divided
Cooked bacon	1/2 cup	crumbled
Chives	1/4 cup	finely chopped
Parsley	2 Tablespoons	finely chopped

How to Make Creamy Bacon Cheese Mashed Potato Casserole

Step 1

See also Cowboy Butter Shrimp Scampi Delight

Preheat your oven to 350°F. Grab a big pot and fill it with water. Add 2 Tablespoons salt and bring to a boil. Toss in 3 pounds peeled, chopped potatoes. Boil 15 minutes until tender. **Step 2** Drain potatoes and return them to the pot. Add milk, melted butter, sour cream, salt, and pepper. Mash until smooth or use a mixer. Stir in 3/4 cup cheddar cheese. **Step 3** Spread potatoes in a greased 2-quart dish. Top with remaining cheese. Cover with foil and bake 20 minutes. Uncover, add bacon, bake 20 more minutes. **Step 4** Sprinkle chives and parsley on top. Serve hot and watch it disappear. (*Hard-learned tip: Let potatoes

cool slightly before mashing—they absorb butter better!*) **What's your go-to potato dish? Share below! Cook Time:** 40 minutes **Total Time:** 1 hour **Yield:** 6–8 servings **Category:** Dinner, Side Dish

3 Twists on This Comfort Classic

Vegetarian Skip the bacon, add sautéed mushrooms and smoked paprika. **Spicy** Mix in jalapeños and top with pepper jack cheese. **Seasonal** Swap chives for roasted garlic and rosemary in winter. **Which twist would you try first? Vote in the comments!**

Serving Ideas for Your Casserole

Pair with crisp green salad or roasted Brussels sprouts. For heartier meals, add grilled chicken. Garnish with extra chives or a dollop of sour cream. Drink match: Iced tea or a cold lager. Kids love it with apple juice. **Which would you choose tonight?**



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Keep It Fresh or Freeze It

Store leftovers in the fridge for up to 3 days. Cover tight with foil or plastic wrap. Reheat in the oven at 300°F until warm. Freeze extras in a sealed container for 2 months. Thaw overnight before reheating. *Fun fact: Bacon stays crispier if added fresh after reheating.* Batch-cook tip: Double the recipe and freeze half for busy nights. Why this matters: Meal prep saves time and cuts food waste. Ever tried freezing mashed potatoes? How'd it go?

See also [Spaghetti Casserole Recipe](#)

Fix Common Flubs

Too dry? Stir in extra milk or sour cream before baking. Lumpy potatoes? Boil them longer or use a mixer. Cheese not browning? Broil for 2 minutes at the end. Why this matters: Small tweaks make big flavor wins. My neighbor once forgot the bacon—still tasty with extra chives! What's your go-to fix for dry mashed potatoes?

Your Questions, Answered

Can I make this gluten-free? Yes! Just check bacon labels for hidden gluten. **How far ahead can I prep it?** Assemble 1 day early; add bacon before baking. **Any cheese swaps?** Try Monterey Jack or smoked Gouda for a twist. **Can I halve the recipe?** Use an 8×8 dish and bake 10 fewer minutes. **No chives?** Green onions or a dash of garlic powder work too.

Dig In and Share!

This casserole is pure comfort—creamy, cheesy, and packed with flavor. Perfect for potlucks or cozy nights. *Fun fact: My grandkids call it “cloud potatoes”!* Share your spin with me. Tag **Savory Discovery on Pinterest** so I can cheer you on. Happy cooking! —Elowen Thorn.



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Creamy Bacon Cheese Mashed Potato Casserole





Creamy Bacon Cheese Mashed Potato Casserole | 11

[Print Recipe](#)

Creamy Bacon Cheese Mashed Potato Casserole

Author: Elowen Thorn



Creamy Bacon Cheese Mashed Potato Casserole | 13

Cooking Method: [Baking](#)



Creamy Bacon Cheese Mashed Potato Casserole | 14

Cuisine: [American](#)



Creamy Bacon Cheese Mashed Potato Casserole | 15

Courses: [Side Dish](#)



Creamy Bacon Cheese Mashed Potato Casserole | 16

Difficulty: **Beginner**



Creamy Bacon Cheese Mashed Potato Casserole | 17

Prep time: **20 minutes**



Creamy Bacon Cheese Mashed Potato Casserole | 18

Cook time: **40 minutes**



Creamy Bacon Cheese Mashed Potato Casserole | 19

Rest time:



Creamy Bacon Cheese Mashed Potato Casserole | 20

Total time: **1 hour**



Creamy Bacon Cheese Mashed Potato Casserole | 21

Servings: **Not specified servings**



Creamy Bacon Cheese Mashed Potato Casserole | 22

Calories: **kcal**



Best Season: **Summer**

Description

Creamy mashed potatoes loaded with cheddar cheese, crispy bacon,

and fresh herbs for a comforting side dish.

Ingredients

- ☐ 3 pounds Russet potatoes, peeled and chopped into medium pieces
- ☐ 1/4 cup milk
- ☐ 5 Tablespoons butter, melted
- ☐ 1/2 cup sour cream
- ☐ salt and pepper, to taste
- ☐ 1 1/2 cups shredded cheddar cheese, divided
- ☐ 1/2 cup cooked bacon, crumbled
- ☐ 1/4 cup chives, finely chopped
- ☐ 2 Tablespoons parsley, finely chopped

Instructions

1. Preheat oven to 350°F.
2. Boil potatoes: Bring a large pot of water with 2 Tablespoons salt to a boil. Add 3 pounds peeled and chopped potatoes to the pot and boil for 15 minutes or until potatoes are tender.
3. Make mashed potatoes: Drain potatoes and place back in the pot. Add 1/4 cup milk (plus a little more, if needed), 5 Tablespoons melted butter, 1/2 cup sour cream, and some salt and pepper to taste. Mash with a potato masher (or you can use an electric mixer) until the butter is melted and the potatoes are creamy. Stir in 3/4 cup of the cheddar cheese.
4. Move potatoes to baking dish: Place the potatoes into a 2 quart casserole dish coated with cooking spray. Add the remaining 1/2 cup of cheddar cheese on top.
5. Bake: Cover with foil and bake for 20 minutes. Remove the foil and

add the 1/2 cup crumbled bacon to the top. Return to the oven and bake uncovered for another 20 minutes.

6. Add toppings and serve: Sprinkle chopped chives and parsley on top before serving.

Notes

For extra creaminess, add more sour cream or butter as desired. Leftovers can be reheated in the oven or microwave.

Keywords: Mashed Potatoes, Casserole, Bacon, Cheese, Comfort Food
See also Grilled Avocado Stuffed with Mango Chicken