



# 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!



## Creamy Bacon Cheese Mashed Potato Casserole

**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?**



## Creamy Bacon Cheese Mashed Potato Casserole

### 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.



---

# Creamy Bacon Cheese Mashed Potato Casserole

---



Creamy Bacon Cheese Mashed Potato Casserole





## Creamy Bacon Cheese Mashed Potato Casserole | 11

[Print Recipe](#)

# Creamy Bacon Cheese Mashed Potato Casserole

Author: Elowen Thorn

Cooking Method:[Baking](#)



## Creamy Bacon Cheese Mashed Potato Casserole | 14

Cuisine: [American](#)



## Creamy Bacon Cheese Mashed Potato Casserole | 15

Courses:[Side Dish](#)

Difficulty: **Beginner**

Prep time: **20 minutes**



## Creamy Bacon Cheese Mashed Potato Casserole | 18

Cook time: **40 minutes**

Rest time:



## Creamy Bacon Cheese Mashed Potato Casserole | 20

Total time: **1 hour**

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