



RECIPE

rhino

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Smashed Loaded Mini Potatoes

Description:

These crispy smashed mini potatoes are par-boiled, seasoned with buttery potato seasoning, baked until golden, then loaded with cheddar cheese, bacon, and fresh chives. They're creamy inside, crispy around the edges, and perfect as a side dish or appetizer.



PREP TIME
15 min



COOK TIME
45 min



BAKE TEMP
400°F



YIELD
6–8 servings

INGREDIENTS

- 1 (3-pound) bag yellow mini potatoes
- 6 strips bacon
- ½ cup unsalted butter, melted
- 2–3 tablespoons Dan-O's Cheesoning seasoning, or your favorite potato seasoning
- 1½ cups freshly grated cheddar cheese
- Fresh chives, chopped

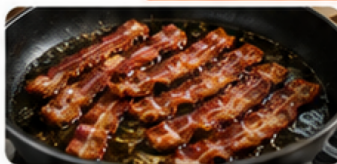
RHINO TIP



Don't over-smash the potatoes. Flatten them to about ½-inch thick so they get crispy edges while still keeping a creamy center.

STEP-BY-STEP INSTRUCTIONS

1



Cook the bacon.

Cook the bacon in a skillet over medium heat until crispy. Chop into bits and set aside.

2



Boil the potatoes.

Boil the mini potatoes in salted water for 15–18 minutes, or until fork-tender. Drain well.

3



Season the potatoes.

Mix the melted butter with the Cheesoning seasoning. Toss the warm potatoes in the mixture until fully coated.

4



Smash the potatoes.

Smash each potato to about ½-inch thick using gloves or the bottom of a cup.

5



Bake until crispy.

Arrange the potatoes on a greased baking sheet with space between each one. Baste with more seasoned butter. Bake at 400°F for 25 minutes, or until crispy and golden.

6



Load and finish.

Top with cheddar cheese and bacon bits. Return to the oven for 2–3 minutes, or until the cheese melts. Finish with fresh chives.

TIPS & VARIATIONS

1



Use freshly grated cheddar cheese for the smoothest melting.

2



Leave space between the potatoes on the baking sheet so they crisp instead of steam.

3



Try a grill option by cooking the potatoes over indirect heat for a smoky flavor.

4



Swap cheddar for pepper jack, Colby Jack, or Monterey Jack.

5



Serve with sour cream, ranch, or your favorite dipping sauce.



Family favorites, one recipe at a time.

