# Fresno Potaotes

## Description

Cheesy potatoes are an Easter favorite and I love that this recipe is a little different - not quite a scalloped potato, not quite a casserole either, but something right in between. Oh, and there's bacon. Can't forget the bacon goodness.



## Summary

**Yield:** 8
**Prep Time:** 1 hour
**Category:** Potatoes
**Cuisine:** American
**Tags:** cheesy potatoes

## Ingredients

- 4  Medium Yukon Gold Potato
- 6 slices bacon, cooked crisp and crumbled
- 1 cup milk
- 2 cups shredded cheddar cheese
- salt & pepper to taste
- 2 cups mozzarella cheese
- 1/4 cup Panko crumbs
- 5 tbsps Butter Melted
- 1 1/2 cup sour cream
- 1  ranch dressing dry mix

## Instructions

1.  Boil potatoes, until just tender but not cooked all the way through, about 20-25 minutes. Drain, cool, peel, and cut into 1/4 inch thick slices.

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2. Preheat oven to 350.

3. In a greased 9 x 13 dish, layer half of potato slices, then top with half the bacon and onions.

4. Stir milk into sour cream and season with salt and pepper and ranch dressing mix. Spread half the mixture over the potato layer and then sprinkle with half the cheese. Season with salt and pepper. Repeat layers.

5. Sprinkle Panko over top and drizzle butter over all. Bake uncovered for 30 minutes until golden and bubbly. Serve hot.