

Loaded Baked Potato Salad

- 2 cups (16 oz.) sour cream
- 1/2 cup mayonnaise
- 1 packet **Bacon & Cheddar Cheesespread Mix** (dry)
- 8 medium potatoes (about 3 lbs.), scrubbed and cut into 1-inch chunks
- 1 Tbsp. salt, *optional*
- 4 green onions, thinly sliced (about 1/3 cup)
- 1/2 tsp. black pepper
- 1 cup shredded cheddar cheese

Mix together sour cream, mayonnaise, black pepper, and **Bacon & Cheddar Cheesespread Mix**. Cover and refrigerate. Place potatoes in a large pot with enough water to cover. Add salt to water and cook on high heat for 10 to 15 minutes, or until potatoes are fork tender. Drain well and allow potatoes to cool slightly. In a large bowl, combine drained potatoes, Bacon & Cheddar Cheesespread mixture, green onions, and shredded cheese. Toss until well mixed. Serve warm or cover and chill until ready to serve. Makes 6 to 8 servings.



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