

# Cheesy Bacon Potatoes

Disney's Contemporary Resort

Chef Mickey's

## Ingredients

- 2 cups of shredded potatoes
- 4 cups of cheese sauce
- ½ cup of whole milk
- 1/3 cup of bacon bits (reserve 2 tbsp)
- 1 tsp dill (fresh or dried)
- 1 cup of shredded cheddar cheese
- ½ cup of shredded mozzarella

## Directions

1. Preheat oven to 350.
2. Combine all ingredients except for shredded cheeses and the reserved 2 tablespoons of the bacon bits.
3. Mix until well incorporated. Take a casserole dish and spray with cooking spray.
4. Spoon potato mixture into dish spread out evenly.
5. Place in oven and bake for approximately 35 minutes until potatoes are tender.
6. Top with the shredded cheddar, mozzarella and remaining bacon bits.
7. Place back into the oven and bake for approx. 10 - 15 minutes until cheeses are melted and caramelized.
8. Take out of the oven and let rest for 10 minutes.

