



[Cheesy Bacon Potato Salad Recipe](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 30 minutes

Cook time: 15 Minutes, plus 1 hour chill time

Ingredients:

- 6 Russet Potatoes, peeled cut into ½ inch cubes
- ½ Cup Sour Cream
- ¼ Cup Mayonnaise
- ½ tsp Pepper
- 1 tsp Garlic Powder
- 1 tsp Celery Salt
- ½ lb Bacon, cooked crisp and chopped
- 1 cup Colby Jack Cheese, shredded
- 2 cups Grape Tomatoes, halved (or cherry tomatoes)
- 4 Green Onions, thinly sliced

Directions:

- In a large pot cover potatoes with water and cook over medium high heat until a knife blade is easily inserted with minimal pressure, do not overcook unless you want mashed potato salad. Drain and let cool.
 - In a small bowl combine the sour cream, mayonnaise, pepper, garlic powder and celery salt.
 - In the large pot combine the cooled potatoes and sour cream mixture.
 - Add the bacon, Colby Jack cheese, tomatoes and onions and gently stir to combine.
 - Chill at least one hour.
- Makes 6 servings Cheesy Bacon Potato Salad