

Cheesy Bacon Oven Chips with Chipotle Ranch Dipping Sauce by Lynn's Recipes



Lynn demonstrates how to make Cheesy Bacon Oven Chips with Chipotle Ranch Dipping Sauce. This makes a great appetizer or snack. From Pinterest.

Ingredients:

Chips:

- 1 large uniformly-shaped russet potato, scrubbed well and sliced into 1/8" rounds
- ¾ cup shredded Colby jack or cheddar cheese
- Salt and Pepper to taste
- 2 Tablespoons crumbled bacon or real bacon bits
- Chopped parsley or chives for garnish, optional

Chipotle Ranch Dipping Sauce:

- 1 Tablespoon ranch dressing
- 3 Tablespoons sour cream
- ¼ teaspoon chipotle chili powder
- 1/8 teaspoon cayenne (adjust to how spicy you want)
- 1/8 teaspoon salt
- 1/8 teaspoon garlic powder

To prepare Chips:

Preheat oven to 375°. Spray a baking pan with cooking spray and set aside. Bring sliced potatoes to a boil in cold, salted water to cover for 5 minutes. Carefully drain, and transfer slices to a paper-towel lined countertop or cutting board. Pat to dry.

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Lay out the potato slices on the baking pan. Spray lightly with additional cooking spray, then sprinkle with salt & pepper to taste. Sprinkle evenly with shredded cheese & bacon.

Bake 12-14 minutes in preheated oven until cheese is melted & bubbly. Serve with chipotle ranch sauce. Serves 2.

For the sauce, place all ingredients in a small bowl and stir to combine. Refrigerate any leftovers.

You can easily double this recipe or adjust to how much you need. Same with the sauce.

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