

Cowboy Potatoes

INGREDIENTS:

- 3 ½ lbs. Potatoes (yellow or sweet), cut into thin slices
- 1 lb. bacon, chopped and fried to a crisp
- 2 T butter, melted
- 1 tsp. Garlic powder
- 1 tsp. Sea salt
- ¼ tsp. Freshly ground pepper
- 2 T chopped fresh chives, for garnish

PROCESS:

- Preheat the oven to 375 degrees F
- Toss the potatoes in a large bowl with the bacon, melted butter, garlic powder, salt, and pepper. Transfer to a 9-inch square or similar-sized baking dish
- Cover the baking dish with aluminum foil and bake for 1 hour, then remove the foil and bake for an additional 15 minutes, or until the tops are starting to brown
- Garnish with the chives and serve warm

Enjoy!

From: Fed&Fit