Potato Stacks

Servings: 6

Ingredients:

- 2.5-3 lbs russet potatoes
- 1 c shredded cheddar cheese
- 1 lb bacon
- 2 green onions, chopped
- Olive oil
- Creamy White Sauce

Directions:

1. Preheat oven to 450°F
2. Wash and slice potatoes into rounds about 1/4" thick. Add to a baking sheet and drizzle generously with oil.
3. Bake potatoes until golden and crispy, but still soft in the middle (~40 minutes)
4. While the potatoes are in the oven, cook the bacon and crumble into bacon bits.
5. Once the potatoes are out of the oven, spread some white sauce on each round, followed by a pinch of cheese and bacon bits. Place back into the oven until the cheese is melted
6. Remove and top with green onions

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