

Baked Potato Skins

Source: Rachel Toon

Ingredients:

- 4 baked potatoes, large
- 3 Tbsp olive oil
- ½ tsp salt
- ¼ tsp garlic powder
- ¼ tsp paprika
- 1/8 tsp black pepper
- 6 -8 bacon slices, cooked and crumbled
- 2 cups (8 oz) shredded cheddar cheese
- ½ cup sour cream (optional)
- 3-4 green onions, chopped (optional)

Optional Additional Toppings:

- ½ cup tomatoes, diced
- ½ cup red pepper, diced

Directions:

1. Preheat oven for 400 degrees
2. Cut potatoes in half lengthwise; scoop out center, leaving ½ inch shell.
3. Cover baking sheet with aluminum foil and place potatoes on baking sheet.
4. Mix olive oil and seasonings and brush over potato skins.
5. Place in oven and bake until crisp, 7-8 minutes on each side.
6. Sprinkle bacon, cheddar cheese, and additional toppings (if desired) inside of skins.
7. Place back into oven for additional 2-3 minutes, until cheddar has melted.
8. If desired, top with sour cream and onions. Serve immediately and enjoy!