

BACON CHEDDAR POTATO SKINS

INGREDIENTS:

- 4 LARGE BAKING POTATOES, BAKED
- 3 TBSP CANOLA OIL
- 1 TBSP GRATED PARMESAN CHEESE
- ½ TSP SALT
- ¼ TSP GARLIC POWDER
- ⅛ TSP PEPPER
- 8 BACON STRIPS, COOKED AND CRUMBLED
- 1 ½ CUPS SHREDDED CHEDDAR CHEESE
- ½ CUP SOUR CREAM
- 4 GREEN ONIONS, SLICED



INSTRUCTIONS:

- PREHEAT OVEN TO 475 DEGREES.
- CUT POTATOES IN HALF LENGTHWISE AND SCOOP OUT THE PULP.
- PLACE POTATOES SKINS ON A GREASED BAKING SHEET.
- COMBINE OIL WITH PARMESAN CHEESE, SALT, GARLIC POWDER AND PEPPER. BRUSH OVER BOTH SIDES OF THE SKINS.
- BAKE UNTIL CRISP, ABOUT 7 MINUTES ON EACH SIDE.
- SPRINKLE BACON AND CHEDDAR CHEESE INSIDE SKINS
- BAKE UNTIL CHEESE IS MELTED, ABOUT 2 MINUTES LONGER.
- TOP WITH SOUR CREAM AND GREEN ONIONS
- SERVE IMMEDIATELY AND ENJOY!