

Loaded Potato Skins (gluten free)



The perfect game-day snack! Seasoned, baked potato halves topped with crumbled bacon bits, sharp cheddar cheese, and green onion. Packed with amazing flavor, these loaded potato skins will disappear very quickly, so make lots!

Makes: 10 servings

INGREDIENTS:

5 small russet potatoes
2 Tbsp. olive oil
¼ tsp. black pepper
½ tsp. salt

¼ tsp. paprika
1 Tbsp. parmesan cheese
1 tsp. garlic powder
1 bunch green onion

1 cup sharp cheddar cheese
6 slices bacon
Sour cream (optional)

GETTING READY

1. Shred the cheeses if not already shredded
2. Finely chop green onion
3. Scrub the potatoes to clean
4. Line a baking sheet with parchment for easy clean-up.
5. Preheat oven to 400°

LET'S GET STARTED

1. Poke a few holes in each potato with a fork
2. Place potatoes on baking sheet and bake for about 50 minutes or until you can insert a fork easily. Baking time will vary because of different size potatoes.
3. While potatoes are baking, in a small bowl, mix together the seasonings: salt, pepper, paprika, parmesan, and garlic powder. Set aside.
4. Cook bacon well, drain on paper towel, transfer to a cutting board, and chop.
5. When potatoes are done cooking, remove from oven and allow to cool for 10-15 minutes or until you can easily handle them.
6. Slice each potato lengthwise, and with melon baller or spoon, scoop out about ½ of the flesh to create a nice place to put the toppings. Save the excess potato in a bowl for another use. If potatoes are still too hot to handle, use a clean kitchen towel to hold underneath.
7. Brush both sides of potatoes lightly with olive oil and place skin-side down onto baking sheet.
8. Sprinkle with ½ the seasoning mixture, flip potatoes skin-side up, and sprinkle with other ½ of seasoning.
9. Bake about 3 minutes, flip all potatoes, and bake another 3 minutes, or until potatoes are golden.

10. Remove from oven, and generously top with cheese, bacon, and green onion. (If you will be topping with sour cream later, then wait on the green onions and sprinkle on top of the sour cream.)
11. Return to oven until cheese is melted (about 3 minutes).
12. When cheese is melted, remove from oven, and top with sour cream and green onions (optional).
13. Transfer to a serving dish, and serve hot. Now watch them disappear!

Tip: Be sure to select potatoes of similar size so that potatoes cook equally.