

## **Cheesy Bacon Potato Skins**

Yield: 16 skins

8 small russet potatoes  
olive oil  
kosher salt  
6 slices thick-cut bacon  
1 cup shredded cheddar  
1 cup sour cream  
2 green onions, sliced

Preheat the oven to 400°F.

Wash and scrub the potatoes, then dry. Rub in olive oil and place on baking sheet. Bake for 45 minutes to 1 hour, until the flesh is tender.

Meanwhile, fry the bacon or cook in the microwave until crispy. Let set until hardened, then chop into bits. Set aside.

Once the potatoes are done, let cool slightly enough to handle. Use a sharp knife to cut each potato in half, lengthwise. Use a small cookie scoop to scrape out the inner flesh (reserve for another use, if possible) leaving a small margin attached to the skins.

Brush each side of the skin with olive oil and salt each side liberally. Turn the skins flesh side down and bake for 7 minutes. Flip, and bake another 7 minutes.

Remove skins from oven, top with cheese and bacon. Return to oven until cheese is fully melted. Serve topped with sour cream and garnished with green onions.

Source: Adapted from [The Pioneer Woman Cooks Cook Book](#)