

Noreen's Kitchen

Twice Baked Potatoes with Bacon and Cheddar

Ingredients

2 large baking potatoes	1 1/2 cups shredded cheddar cheese
4 tablespoons butter	1/2 teaspoon salt
1/2 cup sour cream or plain Greek Yogurt	1/2 teaspoon cracked black pepper
6 strips of cooked bacon, chopped	chopped green onion (optional)

Step by Step Instructions

Bake potatoes as desired, in oven or microwave. Allow to sit for 10 minutes before moving forward.

Preheat oven to 350 degrees.

Slice potatoes in half lengthwise.

Scoop out center of each potato with a tablespoon leaving about 1/4 inch of flesh attached to the potato skin, effectively making a boat for your filling.

Place scooped out potato into a bowl.

Add butter, sour cream or yogurt, bacon, cheese, salt and pepper to the potatoes and mash until you have a smooth mixture.

Spoon filling into the potato boats evenly.

Top each potato with more cheese and bacon as well as green onion if desired.

Bake stuffed potatoes for 20 minutes or until cheese is melted and bacon is crispy.

Remove from oven and allow to cool for 5 minutes before serving.

Top with more sour cream and chopped green onion if desired.

Enjoy!