

Mini Cheddar and Bacon-Stuffed Potatoes: Bite-Sized Comfort Food Bliss

If you're in need of a crowd-pleasing appetizer or a snack that's packed with flavor, these



OVEN
400°F

TIME
30 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 12 baby potatoes
- 1/2 cup shredded cheddar cheese
- 4 slices of bacon, cooked and crumbled
- 1/4 cup sour cream
- 2 tbsp unsalted butter, melted
- 1 tbsp chopped fresh chives (plus extra for garnish)
- Salt and pepper, to taste

Instructions:

Prepare the Potatoes Preheat your oven to 400°F (200°C).

Wash the baby potatoes and place them on a baking sheet. Bake for 25-30 minutes or until tender.

Hollow Out the Potatoes Allow the potatoes to cool slightly. Cut a small slice off the top of each potato and gently scoop out the insides with a small spoon, leaving a thin shell.

Make the Filling In a mixing bowl, mash the scooped-out potato flesh. Add shredded cheddar cheese, crumbled bacon, sour cream, melted butter, and chopped chives. Mix until smooth and creamy. Season with salt and pepper to taste.

Stuff the Potatoes Spoon the filling back into the potato shells, packing it in slightly over the top.

Bake Again Return the stuffed potatoes to the baking sheet and bake for an additional 10-15 minutes, or until the tops are golden and the cheese is melted.

Garnish and Serve Garnish with extra chives and serve warm. Enjoy the cheesy, bacon-filled goodness!

Tips for Perfect Stuffed Potatoes:

Choose Uniform Potatoes: Baby potatoes that are similar in size will cook evenly and look great on a platter.

Get Creative with Fillings: Add a dollop of cream cheese or a sprinkle of paprika for extra flavor.

Make Ahead: These stuffed potatoes can be prepared ahead of time and reheated just before serving.

Why This Recipe Shines:

DIRECTIONS

1. Prepare the : Potatoes Preheat your oven to 400°F (200°C).
2. Wash the baby potatoes and place them on a baking sheet. Bake for 25-30 minutes or until tender.
3. Hollow : Out the Potatoes Allow the potatoes to cool slightly. Cut a small slice off the top of each potato and gently scoop out the insides with a small spoon, leaving a thin shell.
4. Make the : Filling In a mixing bowl, mash the scooped-out potato flesh. Add shredded cheddar cheese, crumbled bacon, sour cream, melted butter, and chopped chives. Mix until smooth and creamy. Season with salt and pepper to taste.
5. Stuff the : Potatoes Spoon the filling back into the potato shells, packing it in slightly over the top.
6. Bake : Again Return the stuffed potatoes to the baking sheet and bake for an additional 10-15 minutes, or until the tops are golden and the cheese is melted.
7. Garnish and : Serve Garnish with extra chives and serve warm. Enjoy the cheesy, bacon-filled goodness!
8. Tips for Perfect Stuffed Potatoes: Choose Uniform Potatoes: Baby potatoes that are similar in size will cook evenly and look great on a platter.
9. Get : Creative with Fillings: Add a dollop of cream cheese or a sprinkle of paprika for extra flavor.
10. Make : Ahead: These stuffed potatoes can be prepared ahead of time and reheated just before serving.
11. Why This Recipe Shines: These mini cheddar and bacon-stuffed potatoes are easy to make, visually appealing, and absolutely delicious. Their bite-sized nature makes them perfect for entertaining, while the

classic flavors of cheese and bacon ensure they're universally loved.

12. Have you tried these : Mini Cheddar and Bacon-Stuffed Potatoes? Share your thoughts in the comments, and let me know if you've added your own twist to the recipe! For more delicious appetizer ideas, visit FB Recipes.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/mini-cheddar-and-bacon-stuffed-potatoes-bite-sized-comfort-food-bliss/>