

Loaded Taco Potato Boats with Creamy Jalapeño Drizzle Everyone Will Devour

What happens when your two favorite comfort foods-



OVEN
400°F

TIME
10 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 4 medium russet potatoes
- 1 lb ground beef
- 1 packet taco seasoning
- 1 cup shredded cheddar cheese
- 1/2 cup diced tomatoes
- 1/2 cup diced black olives
- 1/2 cup diced green onions
- 1/2 cup sour cream
- 1/4 cup mayonnaise
- 2 jalapeños, seeds removed and finely chopped
- 1 clove garlic, minced
- 1 tbsp lime juice
- Salt, to taste

DIRECTIONS

1. Preheat oven to 400°F.
2. Pierce each potato several times with a fork. Place them on a baking sheet and bake for 1 hour, or until fork-tender.
3. While potatoes bake, cook ground beef in a skillet over medium heat. Once browned, drain grease and stir in taco seasoning. Set aside.
4. In a bowl, make the creamy jalapeño drizzle: combine sour cream, mayo, chopped jalapeños, garlic, lime juice, and a pinch of salt. Mix well and refrigerate until serving.
5. When potatoes are cool enough to handle, slice in half lengthwise and scoop out a bit of the flesh, leaving a 1/4" border.
6. Fill each potato with taco meat and top with cheddar cheese, tomatoes, olives, and green onions.
7. Return to oven and bake for 10 more minutes, or until cheese is melted and bubbly.
8. Drizzle generously with the creamy jalapeño sauce. Serve hot and enjoy!

SWAPS & NOTES

Ground beef : Substitute with ground turkey, shredded chicken, or plant-based meat.

Leave in the seeds or use serrano peppers.

Cheese : Try a Mexican blend or pepper jack for more melt and spice.

Add-ins : Crumbled tortilla chips, pickled red onions, or guacamole are great upgrades.

TIPS FOR SUCCESS

Bake the potatoes until skin is crisp and the inside is fluffy for best texture.

If in a rush, microwave potatoes until soft, then crisp in the oven for 10 minutes.

Chill the drizzle for 15 minutes before serving to help it thicken and mellow the jalapeño heat.

Sprinkle with crushed chips just before serving.

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

Original recipe: <https://chefmaniac.com/loaded-taco-potato-boats-with-creamy-jalapeno-drizzle-everyone-will-devour/>