

How to Make Oven-Fried Stuffed Potatoes (Twice-Baked Style!)

with an extra crispy edge, loaded with



OVEN
400°F

TIME
15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 4 large russet potatoes
- 2 tbsp olive oil
- $\frac{1}{2}$ cup sour cream
- $\frac{1}{2}$ cup shredded cheddar cheese
- $\frac{1}{2}$ cup cooked bacon, crumbled
- 2 green onions, chopped
- Salt and black pepper, to taste
- $\frac{1}{4}$ tsp paprika (optional, for color and flavor)

DIRECTIONS

- 1.** Bake the Potatoes: Preheat oven to 400°F (200°C). Pierce each potato a few times with a fork. Place directly on the oven rack and bake for 45-50 minutes, until fork-tender.
- 2.** Let cool for 10 minutes before handling.
- 3.** Scoop & Mix: Slice each potato in half lengthwise. Use a spoon to scoop out the flesh, leaving a $\frac{1}{2}$ -inch border around the edges.
- 4.** In a mixing bowl, combine:
- 5.** Scooped potato flesh
- 6.** Sour cream
- 7.** Cheddar cheese
- 8.** Bacon
- 9.** Salt and pepper
- 10.** Mash together until smooth but textured.
- 11.** Stuff & Bake Again: Spoon the mashed filling back into the potato skins. Place stuffed potatoes on a baking sheet. Drizzle with olive oil and sprinkle with paprika (if using).
- 12.** Bake for another 15-20 minutes, until tops are golden and crispy.
- 13.** Garnish & Serve: Top with chopped green onions. Serve hot!

TIPS FOR SUCCESS

- Use russet potatoes for the crispiest skin and fluffiest texture.
- Let potatoes cool slightly before scooping so the skins don't tear.

Add a pinch of cayenne pepper or some diced jalapeños.

Swap cheddar for pepper jack, mozzarella, or gouda . ?

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

Original recipe: <https://chefmaniac.com/how-to-make-oven-fried-stuffed-potatoes-twice-baked-style/>