

Oven-Fried Stuffed Potatoes - Crispy, Cheesy, and Bacon-Laced

are everything you want in a baked potato-and then some. We're talking



OVEN
400°F

TIME
50 min

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INGREDIENTS

- 4 large russet potatoes
- 2 tablespoons 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 pepper, to taste
- $\frac{1}{2}$ teaspoon paprika (optional)

DIRECTIONS

- 1.** ? Step 1: Bake the Potatoes: Preheat oven to 400°F (200°C). Pierce potatoes with a fork and place directly on the oven rack. Bake for 45-50 minutes until tender. Let cool slightly.
- 2.** ? Step 2: Prep the Filling: Cut each potato in half lengthwise. Scoop out the flesh, leaving a $\frac{1}{2}$ -inch border. Place flesh in a mixing bowl.
- 3.** Mash with sour cream, cheese, bacon, salt, and pepper until smooth.
- 4.** ? Step 3: Stuff and Season: Spoon mashed mixture back into the potato shells, dividing evenly.
- 5.** Place on a baking sheet. Drizzle with olive oil and sprinkle paprika on top if using.
- 6.** ? Step 4: Oven-Fry to Crisp: Bake for an additional 15-20 minutes, or until the tops are golden and edges are crisp.
- 7.** ? Step 5: Finish and Serve: Top with chopped green onions. Serve hot with sour cream, ranch, or your favorite dipping sauce.

SWAPS & NOTES

Cheese: Try Monterey Jack, mozzarella, or pepper jack for a spicy twist.

Sour Cream Substitute: Use Greek yogurt for extra protein.

Vegetarian Option: Skip the bacon or swap in sautéed mushrooms.

Topping Tip: A dollop of Beer Cheese Dip takes these to the next level.

TIPS FOR SUCCESS

Don't skip the olive oil drizzle: It helps the skins crisp up like they've been fried.

Leave a potato border: This keeps the skins sturdy and helps them hold the filling.

Double the batch: These freeze and reheat beautifully for easy lunches or party prep.

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

Original recipe: <https://chefmaniac.com/oven-fried-stuffed-potatoes-crispy-cheesy-and-bacon-laced/>