

Crispy Potato Skin Pizzas: The Cheesy, Loaded Appetizer You Need to Make

4 large russet potatoes are the star of the show.



OVEN
425°F

TIME
15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

Potatoes: 4 large russet potatoes are the star of the show.

Cheese: 1 1/2 cups of shredded cheddar cheese.
Sharp cheddar gives the best flavor!

Turkey Bacon: 5 slices of cooked and chopped turkey bacon for that smoky, salty crunch.

Creamy Toppings: 1/2 cup sour cream and 1/4 cup chopped green onions for that classic loaded-potato finish.

Seasoning: 1/2 tsp garlic powder, 1/2 tsp onion powder, plus salt and black pepper to taste.

Fat: A little olive oil for brushing, which is key for getting crispy skins.

Optional Drizzle: Ranch dressing for dipping or drizzling adds an extra layer of creamy delight.

Swaps and Notes:

The Right Potato: Russet potatoes are non-negotiable for this recipe. Their high starch content and thick skin make them ideal for baking up fluffy on the inside and sturdy enough to hold our toppings.

Bacon Variations: Feel free to use classic pork bacon or even Canadian bacon. For a spicy kick, try chorizo. To make it vegetarian, you can use a plant-based bacon crumble or sautéed mushrooms and bell peppers.

Cheese Please: A mix of sharp cheddar and Monterey Jack would be fantastic for a balanced flavor and

superior melt. For a bit of heat, swap in some Pepper Jack.

Don't Waste the Flesh! The scooped-out potato flesh is gold. You can use it to make creamy mashed potatoes, potato pancakes, or even homemade gnocchi.

Get Creative with Toppings: Think of this as a mini pizza. Add a small dollop of marinara sauce before the cheese, toss on some mini pepperonis, black olives, or diced jalapeños.

How to Make Potato Skin Pizzas: Step-by-Step:
Tips for Success:

Don't Scoop Too Much: Be careful to leave that 1/4-inch layer of potato flesh. If you scoop too much, the skins can become flimsy and tear.

Oil is Your Friend: Don't be shy when brushing the skins with olive oil. It's the key ingredient for maximum crispiness.

Get the Bacon Right: Cook your bacon until it's perfectly crisp before chopping it. This ensures it stays crunchy even after the final bake.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

These Totchos Are My Favorite Party Food Hack (Tater Tot Nachos!): Another potato-based hero for your next party.

These Easy Turkey Wings Are My Favorite Comfort Food for Lazy Sundays: The perfect partner for potato skins on game day.

This Crockpot Nacho Dip Is The Reason I Never Have Leftovers: You can never have too many cheesy dips.

How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip: More proof that everything is better when it's a cheesy dip.

Final Thoughts:

DIRECTIONS

1. **Prep :** Time: 15 minutes **Cooking Time:** 65 minutes **Total Time:** 80 minutes **Servings:** 8 skins (4 potatoes halved) **Kcal:** ~350 per potato skin
2. **Step 1: Preheat and Prep the Potatoes First,** preheat your oven to 425°F (220°C). Line a large baking sheet with parchment paper for easy cleanup. Give your potatoes a good scrub under running water and pat them dry. Pierce each potato 4-5 times with a fork. This allows steam to escape, preventing them from exploding in the oven.
3. **Step 2: The First Bake** Place the pierced potatoes directly on the baking sheet and bake for about 45-50 minutes. You'll know they're done when a fork or knife can be easily inserted into the center. Let them cool for about 10 minutes, or just until they're safe to handle.
4. **Step 3: Prepare the Potato Skins** Once the potatoes are cool enough, slice each one in half lengthwise. Using a spoon, carefully scoop out the cooked flesh, leaving about a 1/4-inch border of potato attached to the skin. This border is important as it gives the skin structure. Brush the inside and outside of each potato shell with olive oil. Be generous-this is what makes them crispy! Season all sides with garlic powder, onion powder, salt, and pepper.
5. **Step 4: The Second Bake for Crispiness** Arrange the oiled and seasoned skins back on the baking sheet, cut-side up. Bake them for 10-12 minutes. This second bake is the secret to achieving a super crispy, sturdy potato skin base.
6. **Step 5: Build and Bake Your Pizzas** Remove the crispy skins from the oven. Now for the fun part! Fill each

skin with a generous amount of shredded cheddar cheese and top with the chopped turkey bacon. Return the baking sheet to the oven and bake for another 5-7 minutes. You're looking for the cheese to be completely melted, bubbling, and just beginning to brown in spots.

7. **Step 6: Garnish and Serve** Take the loaded skins out of the oven. Top each one with a dollop of cool sour cream and a fresh sprinkle of chopped green onions. If you're a ranch fan, now is the time to drizzle it over the top. Serve immediately while they're hot and the cheese is gloriously gooey.
8. **Tips for Success: Don't Scoop Too Much:** Be careful to leave that 1/4-inch layer of potato flesh. If you scoop too much, the skins can become flimsy and tear.
9. **Oil is : Your Friend:** Don't be shy when brushing the skins with olive oil. It's the key ingredient for maximum crispiness.
10. **Get the : Bacon Right:** Cook your bacon until it's perfectly crisp before chopping it. This ensures it stays crunchy even after the final bake.
11. **Serving Suggestions and Pairings:** These potato skin pizzas are a fantastic appetizer on their own, but they truly shine as part of a larger party spread. Set up a dipping station with ranch, blue cheese dressing, and maybe even a fantastic cheese sauce. For a truly epic game-day menu, serve them alongside a warm, gooey dip. [My This Beer Cheese Dip Is My Favorite Party Starter](#) would be an absolutely perfect pairing.
12. **Storage and Leftover Tips:** If you have any leftovers, store them in an airtight container in the refrigerator for up to 3 days (without the sour cream and green onions, if possible). The best way to reheat them is in the oven or an air fryer. Place them on a baking sheet and bake at 375°F (190°C) for 8-10 minutes, or until they are heated through and the skin has re-crisped. Avoid the microwave at all costs, as it will make them soft and soggy.
13. **More Recipes You Will Love:** If you're a fan of cheesy, crowd-pleasing comfort food, you've come to the right place. Check out some of my other favorite recipes:
14. [These : Totchos Are My Favorite Party Food Hack \(Tater Tot Nachos!\)](#): Another potato-based hero for your next party.
15. [These : Easy Turkey Wings Are My Favorite Comfort Food for Lazy Sundays](#): The perfect partner for potato skins on game day.
16. [This : Crockpot Nacho Dip Is The Reason I Never Have Leftovers](#): You can never have too many cheesy dips.
17. [How I : Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip](#): More proof that everything is better when it's a cheesy dip.
18. **Final Thoughts:** [The Turkey Bacon Potato Skin Pizza Insanity](#) is a testament to the fact that the best food is often simple, fun, and a little bit over the top. It's a recipe that never fails to put a smile on people's faces.
19. I hope you give this one a try for your next get-together. When you do, drop a comment below and let me know how they turned out! I love hearing about

your kitchen creations. And don't forget to follow along for more recipes that are designed to be shared and enjoyed.

SWAPS & NOTES

The Perfect Hybrid: It combines two of the world's most popular comfort foods.

You get the hearty, earthy satisfaction of a potato with the cheesy, savory joy of pizza toppings.

Textural Perfection: The key to a great potato skin is that crispy, salty shell.

This recipe uses a double-bake method to ensure the skins are unbelievably crunchy, providing the perfect contrast to the molten cheese and soft toppings.

TIPS FOR SUCCESS

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It's the key ingredient for maximum crispiness.

