

Bacon Taco Stuffed Potatoes: The Ultimate Comfort Food Mashup

Ingredients for Your Potato Volcanoes



OVEN
400°F

TIME
15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 4 large Russet potatoes
- 1 tbsp olive oil
- Salt, for rubbing
- 6 strips bacon, cooked and crumbled
- 1 lb ground beef
- 1 packet (1 oz) taco seasoning
- 1 cup salsa
- 1 cup shredded cheddar cheese (or a Mexican blend)

Swaps and Notes:

Potato Choice: Russet potatoes are the best choice here. Their high starch content makes them fluffy on the inside, and their thick skin gets wonderfully crispy.

Protein Power: Feel free to substitute the ground beef with ground turkey, chicken, or even chorizo for an extra kick.

Cheese Please: While cheddar is a classic, don't hesitate to use Pepper Jack for some heat, a Colby-Jack blend, or queso fresco for a more authentic touch.

Salsa Selection: Use your favorite red salsa-mild, medium, or hot. Salsa verde would also be a delicious and tangy alternative.

Add-Ins: Bulk up the filling by mixing in a can of drained and rinsed black beans or pinto beans with the taco meat.

How to Make Bacon Taco-Stuffed Potatoes:

Step 1: Bake the Potatoes:

Step 2: Cook the Bacon and Beef:

Step 3: Season the Filling:

Step 4: Assemble the Potato Volcanoes:

Step 5: Stuff and Bake:

Serving Suggestions and Toppings:

Sour cream or a drizzle of Mexican crema

Guacamole or diced avocado

Sliced jalapeños (fresh or pickled)

Freshly chopped cilantro

Diced red onion or green onions

Storage and Reheating Tips:

More Weeknight Winners You'll Love:

[This Dorito Casserole Is My Favorite Weeknight](#)

[Dinner Shortcut: Another fun and cheesy take on taco flavors!](#)

[This Mexican Chicken and Rice Casserole Is My Favorite One-Pan Dinner: All the flavor, but with less cleanup.](#)

[These Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast: Perfect for a quick, customizable meal.](#)

[This Crockpot Nacho Dip Is the Reason I Never Have Leftovers: All the flavor of these potatoes in a dippable, shareable appetizer form.](#)

Final Thoughts:

DIRECTIONS

1. Preparation : Time: 15 minutes | Cooking Time: 1 hour 25 minutes (includes potato baking) | Servings: 4
2. Step 1: Bake the Potatoes: First, let's get those potatoes perfectly baked. Preheat your oven to 400°F (200°C). Scrub the potatoes thoroughly under running water and pat them completely dry. Pierce each potato several times with a fork-this allows steam to escape and prevents them from exploding in the oven. Rub each potato all over with olive oil and a generous sprinkle of salt. The oil and salt are the secret to that crispy, flavorful skin! Place the potatoes directly on the oven rack and bake for 60-75 minutes, or until the skin is crisp and a fork easily pierces the center.
3. Step 2: Cook the Bacon and Beef: While the potatoes are baking, cook the bacon in a large skillet over medium heat until crispy. Remove the bacon to a paper towel-lined plate, let it cool, and then crumble it. Drain all but one tablespoon of the bacon grease from the skillet. Add the ground beef to the same skillet and cook over medium-high heat, breaking it up with a spoon, until it's browned and no longer pink. Drain off any excess grease.
4. Step 3: Season the Filling: Stir the taco seasoning packet into the cooked ground beef. Add the salsa and mix everything together. Let it simmer for 3-5 minutes for the flavors to meld. Remove from the heat.
5. Step 4: Assemble the Potato Volcanoes: Set your oven temperature to 375°F (190°C). Once the baked potatoes are cool enough to handle, slice them in half lengthwise. Using a spoon, carefully scoop out the flesh from each half, leaving about a ...-inch border to create a sturdy potato skin boat. Place the

scooped-out potato flesh into a large bowl. Add the taco meat mixture, half of the crumbled bacon, and half of the shredded cheese to the bowl. Mash and mix everything together until it's well combined.

6. **Step 5: Stuff and Bake:** Spoon the filling mixture evenly back into the hollowed-out potato skins, mounding it on top. Place the stuffed potatoes on a baking sheet. Top them generously with the remaining shredded cheese and crumbled bacon. Bake for 10-15 minutes, or until the potatoes are heated through and the cheese is completely melted and bubbly. For extra crispy cheese, you can switch the oven to broil for the last 1-2 minutes-just watch it carefully!
7. **Serving Suggestions and Toppings:** The best part of any taco experience is the toppings! Serve these potato volcanoes hot from the oven with a full toppings bar on the side. My go-to's are:
 8. Sour cream or a drizzle of : Mexican crema
 9. Guacamole or diced avocado
 10. Sliced jalapeños (fresh or pickled)
 11. Freshly chopped cilantro
 12. Diced red onion or green onions
13. **And for the perfect drink pairing?** You absolutely cannot go wrong with a frosty, tangy margarita. Check out this [Classic Margarita Recipe \(Easy and Delicious\)](#) to complete your meal.
14. **Storage and Reheating Tips:** Store any leftover stuffed potatoes in an airtight container in the refrigerator for up to 3 days. To reheat, I highly recommend using an oven or air fryer at 350°F (175°C) for 10-15 minutes. This will bring back that crispy skin and perfectly melted cheese, whereas a microwave can make the potato skin soggy.
15. **More Weeknight Winners You'll Love:** If you enjoy hearty, flavor-packed dinners that are easy to whip up, you'll love these other recipes from the blog:
16. **This : [Dorito Casserole Is My Favorite Weeknight Dinner Shortcut:](#)** Another fun and cheesy take on taco flavors!
17. **This : [Mexican Chicken and Rice Casserole Is My Favorite One-Pan Dinner:](#)** All the flavor, but with less cleanup.
18. **These : [Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast:](#)** Perfect for a quick, customizable meal.
19. **This : [Crockpot Nacho Dip Is the Reason I Never Have Leftovers:](#)** All the flavor of these potatoes in a dippable, shareable appetizer form.
20. **Final Thoughts:** This Bacon Taco-Stuffed Potato Volcano recipe is proof that you don't need fancy ingredients to create a truly memorable and satisfying meal. It's a simple concept with a massive flavor payoff.
21. I hope you give this recipe a try for your next game day or family dinner. If you do, I'd love to hear about it! Drop a comment and a rating below, and tell me what amazing toppings you used on your potato volcano. Don't forget to follow [ChefManiac](#) for more recipes that make cooking fun and delicious!

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

Original recipe: <https://chefmaniac.com/bacon-taco-stuffed-potatoes-the-ultimate-comfort-food-mashup/>