

Loaded Bacon Cheddar Potato Skins: A Timeless Classic Reinvented

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LOADED BACON CHEDDAR POTATO SKINS

OVEN
400°F

TIME
45-60 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

6 large Russet potatoes
1/2 cup shredded cheddar cheese (sharp or mild, your preference)
1/2 cup cooked and crumbled bacon
1/4 cup chopped green onions, plus extra for garnish
1/4 cup sour cream, plus extra for serving
Salt and pepper, to taste

DIRECTIONS

1. Prepare the : Potatoes: Preheat your oven to 400°F (200°C). Thoroughly wash and scrub the 6 large Russet potatoes. Use a fork to poke several holes all over each potato. This helps steam escape during baking and prevents them from bursting.
2. Bake the : Potatoes: Place the pierced potatoes directly on the oven rack. Bake for 45-60 minutes, or until they are tender when pierced with a fork. The cooking time will vary depending on the size of your potatoes.
3. Cool and : Scoop: Carefully remove the potatoes from the oven and let them cool slightly on a cutting board until they are comfortable enough to handle (about 10-15 minutes). Once cooled, cut each potato in half lengthwise. Using a spoon, carefully scoop out the potato flesh from each half, leaving about 1/4 inch of potato flesh attached to the skin. This thin layer helps the skin maintain its shape and provides some potato flavor.
4. Season the : Skins: Place the empty potato skins, cut-side up, on a baking sheet. Lightly sprinkle the insides of the skins with salt and pepper.
5. Fill the : Skins: In a small bowl, combine the shredded cheddar cheese and crumbled bacon. Evenly fill each potato skin with this mixture. Don't be shy - load them up!
6. Second : Bake: Return the filled potato skins to the preheated oven. Bake for an additional 10-15 minutes, or until the cheese is beautifully melted and bubbly, and the edges of the potato skins are slightly crispy.
7. Garnish and : Serve: Carefully remove the potato skins from the oven. Immediately top each one with a

generous sprinkle of chopped green onions and a dollop of sour cream.

8. Enjoy! Serve hot and enjoy these incredibly delicious Loaded Bacon Cheddar Potato Skins!

SWAPS & NOTES

Potatoes: Russet potatoes are truly the best choice for potato skins due to their thick skin and fluffy interior.

You want a potato that can hold its shape well after scooping.

Bacon: Any type of bacon will work, but make sure it's cooked nice and crispy before crumbling.

Turkey bacon can be used for a lighter option.

TIPS FOR SUCCESS

Proper Potato Selection: Russets are key!

Their starchy flesh bakes up light and fluffy, and their thick skins become wonderfully crispy.

Don't Over-Scoop: Leaving that 1/4 inch of potato flesh ensures the skin doesn't become too thin and fall apart, and adds to the overall flavor and texture.

Crispy Bacon is Crucial: The texture contrast of crispy bacon against the soft potato and gooey cheese is what makes these so good.

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

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