

Perfect Microwave Baked Potato: Fluffy, Fast & Foolproof

Perfect Microwave Baked Potato



TIME
5 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

1 large Russet potato (about 8-12 ounces)
1/2 teaspoon olive oil or vegetable oil
1/4 teaspoon salt (kosher or sea salt preferred)
Optional toppings: Butter, sour cream, shredded cheese, chopped chives, bacon bits, chili, sautéed vegetables, or my Crockpot Nacho Dip for a cheesy twist!

DIRECTIONS

1. Wash and : Pierce: Thoroughly scrub the potato under cold running water to remove any dirt. Pat it completely dry with paper towels. Using a fork, pierce the potato about 6-8 times all over (this allows steam to escape and prevents it from exploding in the microwave).
2. Coat (Optional but Recommended): Rub the potato all over with olive oil, then sprinkle generously with salt. This helps create a slightly tenderer skin and adds flavor.
3. Microwave : First Round: Place the prepared potato directly on the microwave turntable. Microwave on high for 5 minutes.
4. Flip and : Continue Microwaving: Carefully flip the potato over. Microwave on high for another 3-5 minutes, or until the potato is tender when squeezed (using an oven mitt or towel, as it will be hot!). The exact time will depend on your microwave's wattage and the size of your potato. If cooking multiple potatoes, you might need to add a few more minutes to the total time.
5. Rest (Crucial!): Once tender, remove the potato from the microwave. Wrap it tightly in aluminum foil or place it on a wire rack and cover it with a clean kitchen towel. Let it rest for 5-10 minutes. This resting period allows the trapped steam to continue cooking the potato from the inside, resulting in a super fluffy interior and ensuring no hard spots.
6. Serve: Carefully unwrap the potato. Slice it lengthwise down the middle, being careful not to cut all the way through. Fluff the interior with a fork, season with a little more salt and pepper, and load it

up with your favorite toppings!

SWAPS & NOTES

Potato Type: Russet (also known as Idaho) potatoes are ideal for baking due to their starchy, fluffy interior.

Other potato varieties (like Yukon Gold or red potatoes) are denser and won't achieve the same fluffy texture.

Oil and Salt: While optional, rubbing with oil and salt before microwaving helps tenderize the skin and adds flavor.

Size: Adjust cooking time based on the size of your potato.

TIPS FOR SUCCESS

Don't Skip Piercing: This is essential for safety and even cooking.

Pat Dry: A dry potato skin will result in a better texture.

Oil & Salt: While optional, they truly enhance the skin's texture and flavor.

Flip Midway: Flipping helps ensure more even cooking in the microwave.

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

Original recipe: <https://chefmaniac.com/perfect-microwave-baked-potato-fluffy-fast-foolproof/>