

Bacon Swiss Stuffed Potato Skins with Massive Sour Cream Avalanche

flavor combination is absolutely divine



OVEN
400°F

TIME
50-60 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

4 large russet potatoes
6 slices of bacon, cooked until crispy and crumbled
1 cup shredded Swiss cheese
1/2 cup sour cream (for the filling)
2 tablespoons chopped chives, plus extra for garnish (optional)
Salt and pepper to taste
Extra sour cream, for serving (the "massive avalanche" part!)

DIRECTIONS

- 1. Prep and : Bake Potatoes:** Preheat your oven to 400°F (200°C). Scrub the russet potatoes clean under cold water and pat them dry. Pierce each potato several times all over with a fork. This prevents them from exploding in the oven. Place the potatoes directly on the oven rack and bake for about 50-60 minutes, or until they are fork-tender. A good test is if you can easily squeeze them.
- 2. Cool and : Halve:** Carefully remove the baked potatoes from the oven and let them cool slightly on a wire rack until they are cool enough to handle, but still warm. Cut each potato in half lengthwise.
- 3. Scoop the : Flesh:** Using a spoon, carefully scoop out the potato flesh from each half, leaving about 1/4 inch of potato attached to the skin. Be gentle so you don't tear the skins. Place the scooped-out potato flesh in a medium-sized mixing bowl.
- 4. Make the : Filling:** To the bowl with the mashed potato flesh, add 1/2 cup of sour cream, half of the crumbled bacon, half of the shredded Swiss cheese, and the chopped chives. Season generously with salt and pepper to taste. Mash everything together with a fork or potato masher until well combined and creamy.
- 5. Stuff the : Skins:** Evenly fill each potato skin shell with the mashed potato mixture. Don't be shy - pile it high!
- 6. Top and : Bake Again:** Sprinkle the remaining crumbled bacon and shredded Swiss cheese over the top of each stuffed potato skin. Place the stuffed potato skins on a baking sheet.
- 7. Final : Bake:** Return the baking sheet to the preheated oven and bake for an additional 10-15 minutes, or

until the cheese is melted and bubbly, and the edges of the potato skins are slightly crispy.

8. **Serve with : Avalanche:** Remove the potato skins from the oven. Serve them hot, and don't forget that glorious "massive sour cream avalanche" - a generous dollop of extra sour cream on top of each one! Enjoy immediately.

SWAPS & NOTES

Potatoes: Russet potatoes are ideal here because their starchy flesh gets wonderfully fluffy when baked, perfect for mashing.

You could try larger red or Yukon Gold potatoes, but adjust baking times accordingly.

Bacon: Any type of bacon works - thick-cut, regular, or even turkey bacon if you prefer.

Just make sure it's nice and crispy for that essential textural contrast.

TIPS FOR SUCCESS

Don't Rush Baking: Ensure your potatoes are fully tender in the first bake.

An underbaked potato will result in a hard skin and grainy filling.

Leave Some Flesh: Leaving that 1/4 inch of potato in the skin helps the skins hold their shape and provides a sturdier base.

Season Generously: Potatoes love salt!

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

Original recipe: <https://chefmaniac.com/bacon-swiss-stuffed-potato-skins-with-massive-sour-cream-avalanche/>