

The Best Loaded Stuffed Potatoes with Cream Cheese and Ranch

Some dishes are more than just food; they are a celebration of flavor. This recipe for



OVEN
400°F

TIME
60 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

4 large baking potatoes
2 cups cooked, shredded chicken
1/2 cup softened cream cheese
1/2 cup ranch dressing
1/2 cup cooked, crumbled bacon
1 cup shredded cheddar cheese
2 sliced green onions (optional)

DIRECTIONS

1. method is to use a toaster oven or air fryer to bring back some of the crispy skin. You can also reheat them in the oven at 350°F (175°C) until heated through.

SWAPS & NOTES

Potatoes : Russet potatoes are the best choice for this recipe as they bake up fluffy and have a thick skin that is perfect for stuffing.

You can also use sweet potatoes for a sweeter flavor profile.

Chicken : Using pre-cooked, shredded chicken is a huge time-saver.

A rotisserie chicken is a perfect shortcut.

TIPS FOR SUCCESS

Use Softened Cream Cheese : Using softened cream cheese is crucial for this recipe.

It helps create a smooth, creamy filling that is easy to mix.

Don't Overcook the Potatoes : You'll know the potatoes are done when they are tender when pierced with a fork.

Overcooking will make the skins too flimsy to hold the filling.

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

Original recipe: <https://chefmaniac.com/the-best-loaded-stuffed-potatoes-with-cream-cheese-and-ranch/>