

## Cheesy, Smoky, and Loaded with Flavor - BBQ Bacon Cheeseburger Stuffed Potatoes

, why not combine them into one ridiculously



**OVEN**  
**400°F**

**TIME**  
**10 mins**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 4 large russet potatoes
- 1 lb ground beef
- $\frac{1}{2}$  cup BBQ sauce (use your favorite smoky or sweet variety)
- 6 slices bacon, cooked & crumbled
- 1 cup shredded cheddar cheese
- $\frac{1}{2}$  cup shredded mozzarella cheese
- ... cup sour cream
- 2 tbsp butter
- ... tsp garlic powder
- 2 tbsp chopped green onions (for garnish)

#### Step-by-Step Instructions:

1. Bake the Potatoes:
2. Cook the BBQ Beef:
3. Make the Potato Filling:
4. Stuff the Potatoes:
5. Bake Until Bubbly:
6. Garnish & Serve:

#### Pro Tips for the Best Stuffed Potatoes:

Don't skip the first bake - Baking the potatoes properly ensures they have a crisp skin and fluffy inside.

Use freshly shredded cheese - It melts better than pre-packaged shredded cheese.

Want extra smoky flavor? Add a dash of smoked paprika to the beef mixture.

Make them ahead! You can assemble the stuffed potatoes a day in advance and bake them fresh when ready.

What to Serve With These Stuffed Potatoes:

A crisp side salad to add some freshness.

Coleslaw for a tangy contrast to the richness.

Sweet potato fries or roasted veggies for extra flavor.

FAQs (From My Kitchen to Yours):

Why These Stuffed Potatoes Are a Must-Try:

## DIRECTIONS

1. **Bake the Potatoes:** I preheat my oven to 400°F (200°C). Then, I scrub the russet potatoes, pierce them a few times with a fork, and place them on a baking sheet. They bake for about 45 minutes, until they're fork-tender and crisp on the outside.
2. **Cook the BBQ Beef:** While the potatoes bake, I cook the ground beef in a skillet over medium heat until browned. Then, I drain excess grease and stir in BBQ sauce, letting it simmer for a couple of minutes to soak up all the smoky goodness.
3. **Make the Potato Filling:** Once the baked potatoes are cool enough to handle, I cut them in half lengthwise and scoop out the fluffy insides, leaving a thin shell to hold the filling. I mash the potato insides with butter, garlic powder, sour cream, salt, and pepper, creating a smooth and flavorful base.
4. **Stuff the Potatoes:** Now comes the fun part! I mix the mashed potatoes with half of the shredded cheddar and half of the crumbled bacon. Then, I stuff each potato skin with a layer of BBQ beef, followed by the mashed potato mixture. Finally, I top them with more cheddar, mozzarella, and the remaining bacon.
5. **Bake Until Bubbly:** I pop the stuffed potatoes back into the oven for 10 minutes, just until the cheese is melted and bubbly.
6. **Garnish & Serve:** Once out of the oven, I sprinkle chopped green onions over the top for a fresh pop of color and flavor. Then, they're ready to serve hot and gooey!
7. **Pro Tips for the Best Stuffed Potatoes:** Don't skip the first bake - Baking the potatoes properly ensures they have a crisp skin and fluffy inside.

8. Use freshly shredded cheese - It melts better than pre-packaged shredded cheese.
9. Want extra smoky flavor? Add a dash of smoked paprika to the beef mixture.
10. Make them ahead! You can assemble the stuffed potatoes a day in advance and bake them fresh when ready.
11. What to Serve With These Stuffed Potatoes: These BBQ Bacon Cheeseburger Stuffed Potatoes are hearty enough to be a meal on their own, but I love pairing them with:
  12. A crisp side salad to add some freshness.
  13. Coleslaw for a tangy contrast to the richness.
  14. Sweet potato fries or roasted veggies for extra flavor.
15. FAQs (From My Kitchen to Yours): Q: Can I use a different meat?A: Absolutely! Try ground turkey, shredded chicken, or even pulled pork for a fun twist.
16. Q: Can I make these vegetarian?A: Yes! Swap the beef for black beans, lentils, or mushrooms, and use smoked paprika to keep that smoky BBQ flavor.
17. Q: How do I store and reheat leftovers?A: Store leftovers in an airtight container in the fridge for up to 3 days. Reheat in the oven at 350°F (175°C) for 15 minutes or in the microwave for 1-2 minutes.
18. Why These Stuffed Potatoes Are a Must-Try: If you're craving something cheesy, smoky, and ultra-satisfying, these BBQ Bacon Cheeseburger Stuffed Potatoes are the answer. They pack all the flavors of a loaded bacon cheeseburger into a perfectly baked potato. Whether you're making them for a family dinner, a game day snack, or a fun weekend treat, they'll disappear fast.
19. For more crave-worthy recipes, check out : Chef Maniac. If you try this recipe, let me know how you customize it-I'd love to hear your favorite toppings and twists!

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

Original recipe: <https://chefmaniac.com/cheesy-smoky-and-loaded-with-flavor-bbq-bacon-cheeseburger-stuffed-potatoes/>