

My Go-To Weeknight Indulgence: Ooey-Gooey BBQ Bacon Cheeseburger Stuffed Potatoes

Juicy ground beef with smoky bacon:



OVEN
400°F

TIME
15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

4 large russet potatoes
 ½ lb ground beef
 ½ cup cooked bacon, crumbled
 ½ tsp salt
 ½ tsp black pepper
 ½ cup shredded cheddar cheese (plus extra for topping)
 ... cup BBQ sauce (I use a smoky variety for extra flavor)
 ... cup sour cream
 2 tbsp chopped green onions

DIRECTIONS

- 1.** Bake the Potatoes: I start by scrubbing the russet potatoes and pricking them with a fork a few times. Then I bake them at 400°F (200°C) for about an hour until they're tender and the skins are crisp. Sometimes, I rub them with a little olive oil and salt before baking for extra flavor and texture.
- 2.** Cook the Beef and Bacon Mixture: While the potatoes are baking, I brown the ground beef in a skillet over medium heat, seasoning with salt and pepper. Once it's cooked through, I drain the grease and stir in the crumbled bacon. The bacon adds that salty, smoky richness that really makes these potatoes feel like a cheeseburger in disguise.
- 3.** Hollow Out and Mix: Once the potatoes are cool enough to handle, I carefully slice them open lengthwise and scoop out most of the fluffy flesh into a mixing bowl, leaving just enough around the edges to keep the skins intact. I mix the scooped-out potato with the beef and bacon mixture, shredded cheddar cheese, and BBQ sauce. The result is a warm, cheesy, savory filling with just the right touch of sweetness.
- 4.** Stuff and Bake Again: I spoon the mixture back into the potato shells, mounding it high. Then I top each one with an extra sprinkle of cheddar cheese and return them to the oven for another 10 minutes - just long enough for the cheese to melt and bubble on top.
- 5.** Add Toppings and Serve: Right before serving, I dollop each potato with sour cream and sprinkle on some chopped green onions. The sour cream cools everything down and adds a creamy contrast to all those bold flavors.

