

Loaded Queso Burger Potato Cups

Cheesy baked potato cups filled with seasoned ground beef, cheddar, queso, tomatoes, and jalapenos.



PREP

15 minutes

COOK

55 minutes

TOTAL

1 hour 10 minutes

SERVES

8 potato cups

INGREDIENTS

- 4 large russet potatoes
- 1 lb ground beef
- 1 cup shredded cheddar cheese
- 1 cup queso dip
- 1/2 cup diced tomatoes
- 1/4 cup sliced jalapenos, optional
- Salt and pepper, to taste

DIRECTIONS

1. Preheat the oven to 400 degrees F.
2. Wash the potatoes and poke holes in them with a fork. Bake for about 45 minutes, or until tender.
3. While the potatoes bake, brown the ground beef in a skillet over medium heat. Season with salt and pepper, then drain excess grease if needed.
4. Cut the baked potatoes in half lengthwise and scoop out some of the centers to create sturdy potato cups.
5. Mix the scooped potato with the cooked ground beef, half of the cheddar cheese, and a spoonful of queso. Fill the potato cups with the mixture.
6. Top each potato cup with the remaining cheddar, diced tomatoes, jalapenos, and extra queso if desired. Bake for 10 minutes, or until the cheese is melted and bubbly.

SWAPS & NOTES

Swap ground beef for ground turkey or plant-based meat for a lighter option.

Use mild queso and skip jalapenos for a family-friendly version.

Reheat leftovers in the oven or air fryer for the best texture.

TIPS FOR SUCCESS

Let the potatoes cool slightly before scooping so the skins do not tear.

Leave a border of potato inside each skin so the cups stay sturdy.

Add bacon or taco seasoning for an extra-loaded flavor.

