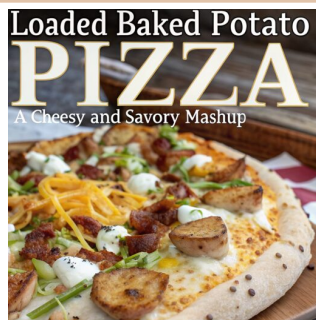


Loaded Baked Potato Pizza: A Cheesy and Savory Mashup

Loaded Baked Potato Pizza stands out for several reasons:



OVEN
450°F

TIME
20 min

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INGREDIENTS

- 1 pre-made pizza crust (store-bought or homemade)
- 2 medium-sized russet potatoes, baked and cooled
- 1 cup shredded cheddar cheese
- 1/2 cup sour cream
- 1/2 cup cooked bacon, crumbled
- 1/4 cup green onions, chopped
- Salt and pepper to taste
- Olive oil (for brushing)

DIRECTIONS

1. **Preheat the : Oven:** Preheat your oven to 450°F (230°C). This high temperature will help achieve a crispy crust.
2. **Prepare the : Pizza Crust:** If using a store-bought crust, roll it out on a floured surface to your desired thickness. If making homemade dough, follow your favorite recipe. Brush the crust lightly with olive oil for added flavor.
3. **Prepare the : Potatoes:** Once your baked potatoes are cooled, cut them in half and scoop out the insides into a bowl. Mash them lightly with a fork and season with salt and pepper.
4. **Assemble the : Pizza:** Spread the mashed potatoes evenly over the pizza crust, leaving a small border around the edges. Top with shredded cheddar cheese, crumbled bacon, and a drizzle of sour cream.
5. **Bake the : Pizza:** Place the assembled pizza in the preheated oven and bake for 15-20 minutes, or until the cheese is bubbly and the crust is golden brown.
6. **Add : Finishing Touches:** Once out of the oven, sprinkle chopped green onions over the top for a fresh crunch. Let it cool for a few minutes before slicing.

TIPS FOR SUCCESS

Experiment with Cheeses: While cheddar is classic, try mixing in mozzarella or pepper jack for a different flavor profile.

Add Veggies: For a healthier twist, consider adding sautéed mushrooms, bell peppers, or spinach to the toppings.

Make it Spicy: If you enjoy heat, sprinkle some crushed red pepper flakes or jalapeños on top before baking.

Use Leftover Potatoes: This recipe is a fantastic way to use up leftover baked potatoes from dinner the night before.

