



Bacon Cheddar Baked Potato

Vaughn Vreeland

Tasty Team

Ingredients

for 3 servings

3 russet potatoes

2 tablespoons olive oil

2 teaspoons salt

1 cup shredded cheddar cheese, plus more for topping

½ cup scallions, chopped

¾ cup bacon, chopped, divided

½ cup sour cream, plus more for topping

1 tablespoon butter

¼ cup milk

1 teaspoon pepper

chive, to serve

Nutrition Info

Calories **670**

Fat **51g**

Carbs **22g**

Fiber **2g**

Sugar **3g**

Protein **29g**

Estimated values based on one serving size.

Preparation

1 Preheat the oven to 350°F (180°C).

- 2 Carefully pierce potatoes with a fork. On a baking sheet oil the potatoes well and sprinkle with salt.
- 3 Bake for one hour. If making more potatoes, an additional 15 minutes per potato is needed.
- 4 Once cooled, cut the potatoes vertically, scoop out the inside, and transfer to a bowl.
- 5 In the bowl with the scooped out potato, add the cheese, scallions, ½ cup (110 g) of bacon, sour cream, butter, milk, and pepper, and mix well.
- 6 Scoop the potato mixture back into the hollowed-out potatoes and top with cheddar cheese and remaining ¼ cup (55 G) of bacon bits.
- 7 Bake an additional 15 minutes until the cheese is melted.
- 8 Serve warm with sour cream and chives.
- 9 Enjoy!

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