

Twice Baked Potatoes

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A classic potato side dish that will make any dinner into a memorable meal. Choose medium potatoes for the perfect side dish. You can even bake potatoes the night before and finish this versatile recipe for dinner with pre-cooked potatoes! The comforting and filling side dish will be an instant favorite at any meal.

Ingredients:

4 large russet potatoes
8 slices bacon
1 c. sour cream
½ c. milk
4 tbsp butter
½ tsp salt
½ tsp pepper
1 c. shredded cheddar cheese, divided
8 green onions, sliced and minced, divided

Directions:

1. Preheat oven to 350 degrees F (175 degrees C). Wash potatoes and set aside. When heated bake potatoes for 1 hour or until easily pierced with a sharp knife.
2. While potatoes are cooking, cook bacon in large skillet until evenly browned. Drain, chop, and set aside.
3. Remove potatoes from oven and allow to cool for 10 minutes (or until cool enough to handle). Slice in half lengthwise and scoop into large bowl, saving skins. Mix potato flesh, sour cream, milk, butter, salt, pepper, ½ c. cheddar cheese and ½ c. green onions. Mix until well blended and creamy.
4. Spoon mixture into potato skins and top with remaining cheese and bacon. Bake for 15 more minutes.
5. Top with remaining green onions and serve immediately.

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