



# SUPER BOWL POTATO SKINS RECIPE



## Ingredients

8 Baked Potatoes Halved or Quartered

1/2 Cup Sour Cream

2 Cups Cheddar Cheese

7-8 Strips of Bacon

Sliced Green Onions

Olive Oil



## Directions

1. Clean potatoes then pierce with tines of a fork. Rub with olive oil and bake at 400 degrees F for 55 minutes or until potatoes can be easily piced with knife.
2. Cook the bacon in a frying pan on low/medium heat for 10-15 minutes or until fully cooked.
3. After the potatoes have cooled enough to handle, cut in half horizontally and scoop out the insides of the potato leaving about 1/4" inside.
4. With oven at 450 degrees F, rub potatoes with olive oil and sprinkle with salt. Place in roasting pan and cook for 8 mins on each side. Add cheese and bacon and cook for 2 mins. Top with green onions and sour cream before serving