

# Crispy Loaded Potato Skins

Recipe from Simply Made Recipes • LillyAshleyDesign.com

These Crispy Loaded Potato Skins are golden, crunchy, and topped with melted cheese and bacon. A classic game day appetizer that's perfect for Super Bowl parties and casual gatherings.

**Prep Time:** 10 minutes   **Cook Time:** 35 minutes   **Yield:** 12 potato skins

## Ingredients

6 medium russet potatoes  
2 tablespoons olive oil  
Salt & pepper, to taste  
1½ cups shredded cheddar cheese  
½ cup cooked bacon, crumbled  
Green onions, sliced  
Sour cream or ranch, for serving

## Instructions

Preheat oven to 400°F.  
Bake potatoes directly on oven rack for 40–45 minutes until tender.  
Let cool slightly, then cut potatoes in half lengthwise.  
Scoop out most of the flesh, leaving a ¼-inch shell.  
Brush skins with olive oil and season with salt and pepper.  
Place skins cut-side down and bake for 10 minutes.  
Flip skins and bake another 10 minutes until crispy.  
Top with cheese and bacon.  
Bake 5 more minutes until cheese is melted.  
Garnish with green onions and serve warm.

## Simply Made Tip

Save the scooped potato flesh for mashed potatoes or soup. For extra crispiness, broil for 1–2 minutes at the end.

## Nutrition (Approximate Per Skin)

|               |     |
|---------------|-----|
| Calories      | 190 |
| Carbohydrates | 16g |
| Protein       | 6g  |
| Fat           | 12g |
| Sugar         | 1g  |