

Overstuffed Twice-Baked Potatoes



Serves: 4

Ingredients

5-1 lb. russet potatoes

4 tbsp. cooking oil

½ cup bacon, diced

1½ cups Rubix Speed Scratch Potato Base

2 tbsp. green onions, thinly sliced

2 cups sharp cheddar cheese, shredded

How To

1. Preheat oven to 400 degrees. Line a baking sheet tray with parchment paper.
2. Wash potatoes and rub with cooking oil. Place on sheet tray and bake until fork-tender, about 1 hour. Allow to cool.
3. In a medium sauté pan, add the diced bacon and cook until crispy. Drain off the fat and set aside.
4. Peel one potato completely. Cut the top quarter of remaining potatoes and scoop the pulp, leaving a quarter inch layer of pulp on the skin. Return the empty potato skins to the sheet tray.
5. Combine all pulp in a mixing bowl and mash as desired (mixer, ricer, masher, etc.). Add potato base, bacon, green onions and 1½ cups of the cheddar cheese. Mix until well-combined.
6. Spoon the mashed potato mixture back into the potato skins and top with remaining cheddar cheese.
7. Return the potatoes to the oven and bake until cheese is melted and potatoes are fully reheated, about 15-20 minutes. Serve immediately.

