

DINNERLY



Cheesy Potato Skin Nachos

with Bacon, Ranch & BBQ Sauce



25min



2 Servings

Who else has had to face the challenge of choosing between the loaded potato skins and the loaded cheesy nachos at a restaurant? We know, it's a high stakes situation. Stress no more! We've combined the two into the ultimate loaded experience so you can have, as a certain Disney channel star would say, "the best of both worlds (ooh ah ooh)." We've got you covered!

WHAT WE SEND

- 2 russet potatoes
- 4 oz pkg thick-cut bacon
- 1 oz scallions
- 2 (2 oz) shredded cheddar-jack blend ⁷
- 1½ oz ranch dressing ^{3,6,7}
- 2 oz barbecue sauce
- ½ oz fried shallots ⁶

WHAT YOU NEED

- kosher salt & ground pepper

TOOLS

- microwave
- small nonstick skillet
- rimmed baking sheet

ALLERGENS

Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 450kcal, Fat 27g, Carbs 30g, Protein 20g



1. Prep potatoes

Preheat broiler with racks in the center and upper third.

Scrub **potatoes**. Place in a microwave-safe dish and microwave on high for 5 minutes. Carefully flip potatoes and continue to microwave until soft and easily pierced through the center with a knife, 3–7 minutes more. Set aside until cool enough to handle.



4. Finish potatoes

Broil **potatoes** on upper oven rack until golden-brown on the bottom, about 5 minutes. Flip and broil until bottoms are golden-brown, 3–5 minutes more (watch closely as broilers vary).

Remove from oven and sprinkle with **cheese** and **bacon**. Broil on center oven rack until cheese is melted, 1–2 minutes.



2. Cook bacon

While **potatoes** cook, cut **bacon** crosswise into ½-inch wide pieces. Add to a small nonstick skillet; cook over medium heat, stirring occasionally, until crisp, 7–9 minutes. Transfer to a paper towel-lined plate. Reserve **bacon fat** in skillet.



5. Finish & serve

Transfer **potatoes** to a serving platter. Drizzle with **ranch** and **barbecue sauce**.

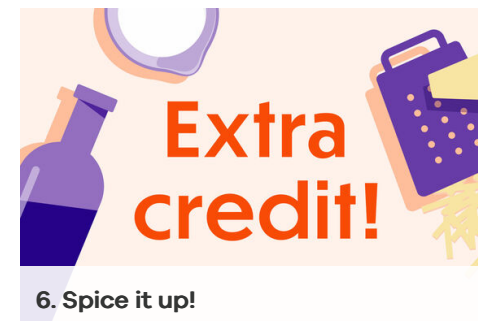
Serve **potato skin nachos** with **scallions** and **fried shallots** sprinkled over top. Enjoy!



3. Prep ingredients

Brush a rimmed baking sheet with **some of the reserved bacon fat**. Carefully cut **cooled potatoes** crosswise into ½-inch thick slices. Trim ends from **scallions** and thinly slice; set aside for serving.

Arrange potatoes in a single layer on prepared baking sheet. Brush with **more reserved bacon fat**, then season with **salt** and **pepper**.



6. Spice it up!

Drizzle on your favorite hot sauce or throw some pickled jalapeños into the mix.