

DINNERLY



Loaded Bacon Baked Potato with Cheese, Sour Cream & Scallions



ca. 20min



2 Servings

We've definitely had a loaded baked potato for dinner, and we're not ashamed to admit it. Topped with crisp bacon, shredded cheese, sour cream and scallions, can you blame us? Whether you enjoy this heaping potato goodness on its own or as a side, it'll be sure to satisfy. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 4 oz pkg thick-cut bacon
- $\frac{3}{4}$ oz cheddar ⁷
- 2 scallions
- 2 (1 oz) sour cream ⁷

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- butter (optional) ⁷

TOOLS

- microwave
- medium nonstick skillet
- rimmed baking sheet
- box grater

ALLERGENS

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

NUTRITION PER SERVING

Calories 570kcal, Fat 29g, Carbs 43g, Protein 29g



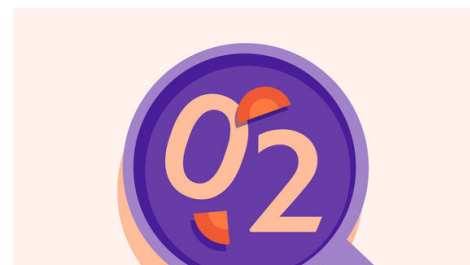
1. Microwave potatoes

Scrub **potatoes**; prick all over with a fork. Rub with **oil** and sprinkle with **salt** and **pepper**. Place in a microwave-safe dish and microwave on high for 5 minutes. Flip potatoes; continue to microwave until soft and can be easily pierced to the center with a knife, 3–5 minutes more.



4. Finish & serve

Carefully split **potatoes** in half. Top with a **pat of butter**, if desired, and sprinkle with **salt** and **pepper**. Then top with **sour cream**, **cheese**, **bacon**, and **scallions**. Enjoy!



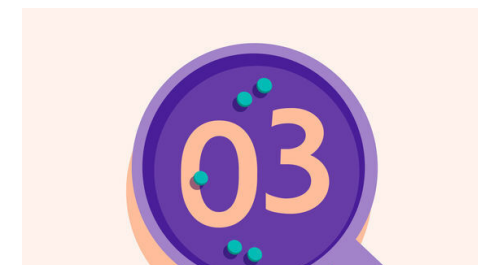
2. Cook bacon

Meanwhile, add **bacon** to a medium nonstick skillet. Cook over medium heat, stirring often, until browned and crisp, 10–15 minutes. Use a slotted spoon to transfer to a paper towel-lined plate.



5. ...

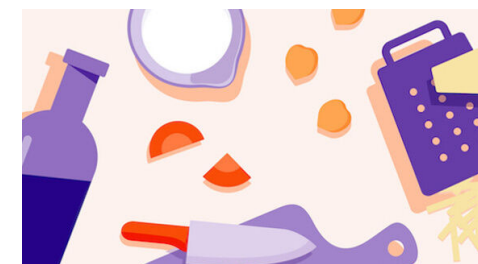
What were you expecting, more steps?



3. Bake potatoes

Heat broiler to high with a rack in the upper third. Broil **cooked potatoes** until skin is crisp, about 2 minutes per side (watch closely as broilers vary).

Meanwhile, coarsely grate **cheese**. Thinly slice **scallions**. Coarsely chop **bacon**.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!