

DINNERLY



Cheesy Potato Skin Nachos

Y'all Eat Yet x Dinnerly



25min



2 Servings

Hate choosing between loaded potato skins and loaded cheesy nachos? Stress no more! We've combined the two into the ultimate loaded experience. Since we're on this flavor journey, why not keep the app party going and whip up Miranda Lambert's BBQ meatballs? For more recipes to share with friends and family this holiday season, purchase your copy **283** of Y'all Eat Yet. [Ink.to/YEYDinnerly](https://ink.to/YEYDinnerly)

WHAT WE SEND

- 2 potatoes
- 4 oz pkg thick-cut bacon
- 2 scallions
- 2 (2 oz) shredded cheddar-jack blend ⁷
- 1½ oz ranch dressing ^{3,7}
- 2 oz barbecue sauce
- ½ oz fried onions 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 430kcal, Fat 25g, Carbs 30g, Protein 20g



1. Prep potatoes

Preheat broiler with racks in the center and upper third.

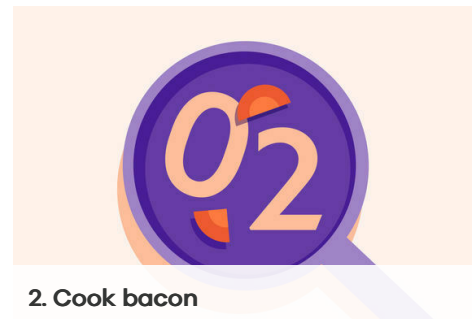
Scrub **potatoes**. Place in a microwave-safe dish and microwave on high for 5 minutes. Carefully flip potatoes and continue to microwave until soft and easily pierced through the center with a knife, 3–7 minutes more. Set aside until cool enough to handle.



4. Finish potatoes

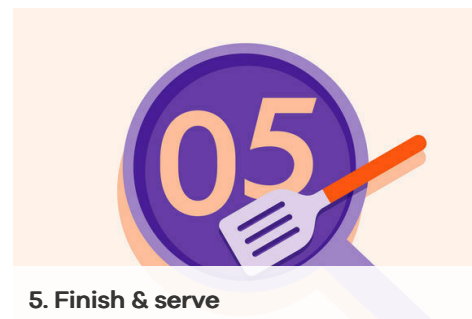
Broil **potatoes** on upper oven rack until golden-brown on the bottom, about 5 minutes. Flip and broil until bottoms are golden-brown, 3–5 minutes more (watch closely as broilers vary).

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**.

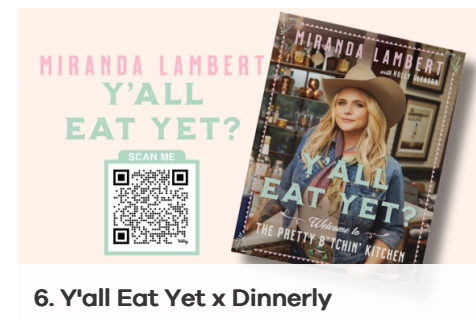
Serve **potato skin nachos** with **scallions** and **fried onions** sprinkled over top. Enjoy!



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. Y'all Eat Yet x Dinnerly

Stand on the bar, stomp your feet, start clapping for Miranda Lambert's quick and easy BBQ meatballs (pg 122). With only three ingredients and no fuss steps, you'll wonder why you haven't been making these mouthwatering meatballs every chance you got. For more recipes to share with friends and family this holiday season, purchase your copy of Y'all Eat Yet. [Ink.to/YEYDinnerly](https://ink.to/YEYDinnerly)