

# DINNERLY



## Appy Hour! 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! (2p-plan serves 4; 4p-plan serves 8)

### WHAT WE SEND

- 2 potatoes
- 4 oz pkg thick-cut bacon
- 2 scallions
- 2 (2 oz) shredded cheddar-jack blend <sup>7</sup>
- 1½ oz ranch dressing <sup>3,7</sup>
- 2 oz barbecue sauce
- ½ oz fried onions <sup>6</sup>

### 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 dish and microwave on high for 5 minutes. Carefully flip potatoes and 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**.

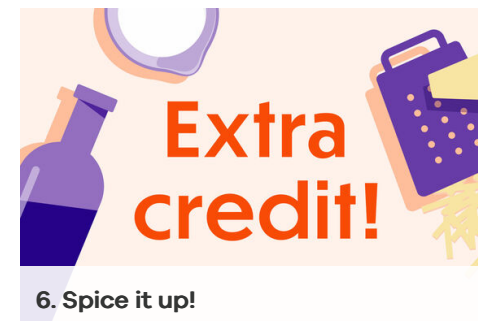
Serve **potato skin nachos** with **scallions** and **fried onions** sprinkled over top. Enjoy!



#### 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. Spice it up!

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