



Loaded Baked Potato

with Bacon, Cheese, Sour Cream & Chives



ca. 20min



2 Servings

What's the point of eating a baked potato if you're not going to load it up with all the toppings? Bacon, cheese, sour cream, chives, and fried onions turn this simple vegetable into a masterpiece. Serve this hearty side with a main dish like grilled chicken, seared steak, or whatever your heart desires.

What we send

- 2 potatoes
- 4 oz pkg thick-cut bacon
- ¼ oz fresh chives
- 2 (1 oz) sour cream ¹
- 2 oz shredded cheddar-jack blend ¹
- ½ oz fried onions

What you need

- neutral oil
- kosher salt & ground pepper
- unsalted butter (optional) ¹

Tools

- microwave
- medium nonstick skillet

Allergens

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 680kcal, Fat 38g, Carbs 46g, Protein 33g



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.



2. Cook bacon

Heat broiler to high with a rack in the upper third.

Place **bacon** in a medium nonstick skillet. Set skillet over medium-high heat and cook until fat is rendered and bacon is crisp, 3-4 minutes per side. Transfer bacon to a paper towel-lined plate. Once cool, finely chop.



3. Broil potatoes

Broil **cooked potatoes** until skin is crisp, about 2 minutes per side (watch closely as broilers vary).



4. Finish & serve

Thinly slice **chives**. 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**, **fried onions**, and **chives**. Enjoy!



5. ...

Looking for more steps?



6. ...

You won't find them here! Enjoy your Marley Spoon meal!