

SERVES: 6

PREP TIME: 20 MIN

COOK TIME: 60 MIN

SKILL LEVEL:









LOADED HASSELBACK POTATOES

INGREDIENTS:

6 russet potatoes

1-1/2 cups shredded sharp cheddar cheese

4-6 slices of bacon

4 tablespoons salted butter-melted

1-1/2 teaspoon garlic powder

1/4 teaspoon paprika

1/2 teaspoon each salt & pepper

Topping options:

Sour cream, green onions, ranch, buffalo sauce, blue cheese



ITEMS TO GATHER:

apron

cutting board

chef's knife

pastry brush

baking sheet

measuring spoons

spoon

small bowl, microwave-safe

parchment paper

paper towels

large plate

small plate, microwave-safe

2 chopsticks

oven mitts

cooling rack



GET COOKIN'!

INSTRUCTIONS:

Place all your ingredients, prep and cooking tools on the counter near your cooking area.

Preheat the oven to 450°F.

Line baking sheet with parchment paper.

Scrub potatoes and rinse off in the sink using cold tap water. Pat dry with paper towels.

Position the two chopsticks on top of the cutting board, approximately 1 inch apart. Place each potato on top of the two chopsticks—the chopsticks will help prevent cutting all the way through the potato. Slice each potato into thin slices, leaving 1/4 inch at the bottom unsliced. Set sliced potatoes on the baking sheet and set aside.

Place 2 paper towels on a microwave-safe plate and put 4–6 slices of bacon on top. Cover bacon with two more paper towels.

Cook bacon in microwave until crispy, 3—5 minutes. Put oven mitts on hands and remove the plate from the microwave. Let bacon cool for a few minutes.

After bacon has cooled, lay out the cooked bacon on a clean cutting board and chop into small pieces using a chef's knife. Set aside.

Cut butter into small pieces and place in a small, microwave-safe bowl. Cover the bowl with a small, microwave-safe plate and melt in the microwave for 30 seconds or until butter is completely melted.

Add the garlic powder, paprika, salt and pepper to the small bowl with the melted butter and combine well using a spoon.

Using the pastry brush, spread the butter mixture evenly over each potato, making sure to get in between all of the slices.

Place baking sheet into preheated oven and bake for 55 minutes or until potatoes are tender and browned.

Using oven mitts, carefully remove the baking sheet of potatoes from the oven and set on a cooling rack.

Sprinkle cheese and bacon on top of the potatoes.

Using oven mitts, return the baking sheet back to the oven for an additional 5 minutes.

Once cheese has melted, remove the baking sheet of potatoes from the oven using oven mitts.

ENJOY!

HELPFUL HINTS:

Try this recipe with different types of cheeses, meats, seasonings and sauces!