
Loaded Potato with Bacon, Avocado & Sour Cream

Total time: 1 hr 20 min Yield: 6 Servings

Ingredients

6 large russet potatoes
4 Tbsp canola oil
4 Tbsp salt
4 avocados (cubed)
6 pieces bacon (chopped)
6 Tbsp sour cream
6 tsp parmesan cheese (grated)
6 tsp green onions (chopped)

Prep Time: 1 hr 20 min Total Time: 1 hr 20 min

Instructions

Wash and dry the potatoes. Lightly oil the outsides of the potatoes and season with salt. Place them on a baking pan and roast in the oven for 45 minutes to 1 hour at 350 degrees.

Remove the potatoes from the oven and pierce the center with a toothpick or fork to test doneness. They should be soft and tender throughout. If not cooked through, bake for an additional 10 to 15 minutes.

After the potatoes are cooked, slice the top of the potatoes half way through and fill with desired amount of avocados, bacon, sour cream, cheese and green onions. Serve warm alongside your favorite beer and accompanied by a Braised 7 Bone Steak!

Recipe brought to you by:

Chef Maka Kwon