
Loaded Baked Potato Fries

Total time: 1 hr Yield: 6 to 8 servings

Ingredients

8 medium size Russet potatoes
non-stick cooking spray
3 Tbsp avocado oil
8 oz shredded sharp cheese
1/2 cup real bacon bites
1/2 cup green onion (chopped)
1 tsp salt
1/2 tsp ground pepper
1 tsp smoked paprika
1 tsp granulated garlic

Prep Time: 25 min Cooking Time: 35 min Total Time: 1 hr

Instructions

Preheat oven to 475°F. Wash and scrub potatoes and poke each side of the potato with a fork or tip of a knife 5 to 6 times. Place in microwave and cook accordingly to your microwave baked potato setting. Once cooked, allow to cool to the touch and cut potatoes into wedges.

For the spice mix, place salt, pepper, smoked paprika and granulated garlic into a small bowl and mix well. In a large bowl, place cooked cut potato, avocado oil and seasoning, toss to coat evenly. For easy clean up, line a baking sheet with tin foil and spray with non-stick cooking spray. Spread-out potatoes evenly onto a baking sheet. Bake for 25 to 35 minutes until crispy and golden brown.

Once potatoes are crisp, take the potatoes out of the oven and place into an oven safe baking dish. Add cheese, bacon bits, green onion evenly over potatoes and cooked for another five minutes until cheese is melted. Take out of the oven and add sour cream to a bowl to dip fries in. This is a great appetizer for the big game to share.

Recipe brought to you by:

Chef Ryan Covert