

# CopyCat Texas Roadhouse Potato Skins

## Ingredients

4 Medium Russet potatoes (skin on, scrubbed clean)

2 tsp extra virgin olive oil

$\frac{1}{2}$  tsp coarse salt (plus more)

$\frac{1}{4}$  Cup old cheddar (grated)

2 Strips cooked bacon (crumbled)

1 – 2 tbsp Ranch Dressing

1 – 2 tbsp Hickory BBQ sauce

2 Green onions (sliced)

## Directions

Pierce the potatoes all over with a fork and then bake them until they are tender (in the microwave is a huge time saver). Otherwise, bake at 400 for about one hour.

When the potatoes are cool enough to handle, slice them in half lengthwise.

Preheat your oven to broil.

Spread the olive oil evenly on a baking sheet and sprinkle the coarse salt evenly on the oil.

Lay the potato halves (skin side down) on the salt.

Top the potatoes evenly with the cheddar and then with the bacon crumbles (a pinch each per potato).

Broil the potatoes for 4-5 minutes, until the cheese is melted, bubbly, and slightly browned.

Slice the potatoes in half, again lengthwise.

Top evenly with the BBQ sauce and then the Ranch; garnish with the green onion.

Season with a little more coarse salt and then serve immediately.