

CopyCat Texas Roadhouse Tater Skins

Ingredients

4 large baking potatoes
6 slices cooked bacon, crumbled
1 1/2 cups shredded cheddar cheese
1/2 cup sliced green onions
2 tbsp melted butter
salt and pepper, to taste
sour cream, for serving

Directions

Preheat oven to 400°F.

Scrub potatoes and pierce several times with a fork. Place on a baking sheet and bake for about 45-50 minutes, or until tender.

Let the potatoes cool for a few minutes, then cut in half lengthwise and scoop out the inside, leaving about 1/4 inch of potato still inside the skin.

Brush the insides of the potato skins with melted butter, then salt and pepper them to taste.

Sprinkle bacon, cheese, and green onion over the top of each potato skin.

Bake for an additional 10-15 minutes, or until the cheese is melted and bubbly.

Serve hot with sour cream on the side.