

CopyCat TGI Fridays Loaded Potato Skins

Ingredients

4-6 medium/small sized Russet Potatoes
2 tablespoons olive oil
1 teaspoon salt
3 tablespoons melted butter
3 cups shredded cheddar cheese
6 slices bacon, cooked and chopped
1 cup sour cream
1/4 cup chopped green onions

Directions

Preheat the oven to 400° F. Rub the potatoes with oil, place on a baking sheet, pierce each a few times with a sharp knife. Bake for 30-45 minutes or until the potatoes are fork tender.

Once the potatoes cool enough to handle, slice in half lengthwise. Then scoop out the middle with a spoon, leaving about 1/2 inch of the walls intact. Return to the baking sheet, scoop side up.

Sprinkle the inside of the potatoes with salt and brush with melted butter. Then fill with cheese and bacon. Return to the oven until the cheese has melted, 6-8 minutes.

Top with sour cream and green onions, then serve immediately and enjoy!