

CopyCat TGI Fridays Potato Skins

Ingredients

10 baked potato skins halves (empty of potato meat)
1 tablespoon melted butter
1/2 teaspoon seasoned salt
1 diced green onion
1/2 cup bacon diced and fried crisp (about 5 strips)
3/4 cup shredded cheddar cheese

Directions

Heat oven to 375 degrees.

Brush potato shells with melted butter and sprinkle salt to taste. Bake for 15 to 20 minutes until crisp but not dry and hard.

Remove and sprinkle with cheese, bacon, and onion; place back in the oven until cheese is melted.

Serve with sour cream. For a bit of variety, try ranch dressing