



## Perfect Baked Potato With Bacon Recipe

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This baked potato has a crisp, golden skin, and is light and fluffy on the inside - a perfect baked potato. Serve with a dollop of sour cream if you like. Great comfort food!

potato bake with bacon recipe

Prep Time:

20 mins

Cook Time:

1 hr

Total Time:

1 hr 20 mins

Servings:

1

Yield:

2 baked potatoes

The ingredients you need:

2 pcs potatoes

3 ounces (80 g) bacon

1 ounce (30 g) grated cheddar

0,4 ounces (10 g) parmesan cheese

2 cloves garlic

1,4 ounces (40 g) sour cream

0,7 ounces (20 g) butter

1 bunch green onion

0,2 ounces (7 g) crispy onions

salt

pepper

oil for frying

Let's start !

1

Cover a baking sheet with parchment, add the bacon, and salt and pepper. Bake in a preheated oven at 356 degrees F (180 degrees F) for 20 minutes (depending on the thickness of the bacon).

2

Place the potatoes on the foil, add a clove of garlic, and drizzle with oil. Wrap and put in a preheated oven at 356 degrees F (180 degrees F) for 30-40 minutes. The temperature at the probe in the center of the potato should be 194 degrees F (90 degrees C).

3

Remove the bacon and place it on napkins to get rid of excess fat.

4

Finely chop the green onions.

5

Take out the potatoes, open the foil, cut out a quarter of the potato with a knife, or break it in two.

6

Add salt, pepper, a piece of butter, bacon, cheddar, and Parmesan cheese, and put in the oven at 356 degrees F (180 degrees F) for 4 minutes.

7

Take it out and let the cheese stabilize for 3-4 minutes. Top with thick sour cream, green onions, and crispy onion.