

LOADED POTATO ROUNDS



PREP TIME: 15 MIN. COOK TIME: 25 MIN.

TOTAL TIME: 40 MIN.

INGREDIENTS

- 2 Bushel & Basket russet potatoes, scrubbed
- 2 tablespoons olive oil
- Salt and pepper to taste
- 1 cup shredded Cheddar cheese
- 1 pouch (2.5 ounces) real bacon bits
- Sour cream
- Sliced green onions

METHOD

1. Preheat oven to 400°F; line a baking sheet with parchment paper.
2. Slice potatoes about ¼-inch thick and arrange on baking sheet. Drizzle with oil, turning to coat lightly on both sides; season with salt and pepper.
3. Bake 15 minutes, carefully flip potatoes over and bake 5 minutes more or until tender and beginning to brown. Place a pinch of cheese on each potato, followed by a pinch of bacon bits. Return pan to oven and bake 5 minutes to melt cheese.
4. Dollop each potato with ½ teaspoon sour cream and sprinkle with green onions. Serve warm.



SERVES

4