

# 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

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