



## [Cheesy Bacon Twice Baked Potato Bites](#)

Recipe found on [AnnsEntitledLife.com](https://AnnsEntitledLife.com)

Prep Time: 25 minutes

Cook time: 35 minutes

Total Time: 1 hour 15 minutes

Servings: 4

### **Cheesy Bacon Twice Baked Potato Bites Ingredients:**

- 4 small Red Potatoes
- 1 cup Sour Cream
- ½ cup Mixed Cheeses (cheddar, Monterey jack, etc.)
- 3 slices Cooked Bacon, crumbled (may substitute turkey bacon)
- ½ tsp Seasoned Salt

### **Cheesy Bacon Twice Baked Potato Bites Directions:**

- Preheat oven to 375°.
- Place four washed, small red potatoes in oven middle rack 375° for approximately 30 minutes until soft.
- Remove potatoes from oven and allow to cool for 15 minutes.
- Cut potatoes in half vertically.
- Gently scoop out insides of potatoes with spoon. Leave thin layer of potato in potatoes. Be careful not to rip potato skins.
- Place scooped potatoes in bowl.
- Mix ¼ cup of sour cream, mixed cheeses, bacon, and seasoned salt to potatoes in bowl.

- Mix potato mixture until texture is smooth.
- Spoon potato mixture back into empty potato skins.
- Spray baking pan.
- Place stuffed potatoes in medium sized baking pan.
- Top with remaining mixed cheeses.
- Bake in oven for 5 minutes until cheese has melted.