

CRISPY LOADED HASSELBACK
POTATO BITES



INGREDIENTS:

- 1 lb. small potatoes (about 2" across – red or Yukon work fine)
- Olive oil
- Kosher salt
- Sliced cheese (your choice – I used Colby Jack), cut into small squares

For topping:

- Light sour cream
- Cooked bacon, chopped
- Sliced green onions

DIRECTIONS:

1. Preheat oven to 400 degrees F. Line a large baking sheet with aluminum foil.
2. Using a sharp knife, make several cuts through each potato, avoiding cutting all the way down. Place potatoes on baking sheet. Rub with olive oil and sprinkle with salt.
3. Bake for 30 minutes, until potatoes are tender. Place cheese squares in between a few of the cuts on each potato. Return to oven for 5-10 additional minutes, until cheese has melted. Let cool 10 minutes before topping with sour cream, bacon and green onions, or your desired toppings.
4. Serve warm or at room temperature. Enjoy!