

Air Fryer / Oven Potato Skins

Ingredients

- 6 Large Russet Potatoes
- 2-4 Cups of Shredded Mild Cheddar
- 1-2 Green Onions (Diced)
- 2 Packages of Real Bacon Bits
- 1 Stick of Butter
- 1/4 tsp of Salt

Directions

1. Wash Potatoes
2. Rub oil and lightly salt potatoes
3. In a shallow baking dish or cookie sheet, bake potatoes @ 400 Degrees for 60 minutes, turning 1/2 way through.
4. After cooking, cut each potato in half. Potatoes will be hot.
5. Use a large spoon or ice cream scoop and hollow out most of the potato from each half. Leave about 1/4 inch of potato. (Save potato innards for Mashed or Fried Potatoes)
6. Melt butter in a bowl.
7. Brush the butter on the inside of each half of potato.
8. Fill each half with cheese, green onions and bacon bits.
9. Preheat Air fryer to 390 Degrees
10. Fill Air Fryer bucket with one layer of potato halves (4-6 should fit)
11. Cook in Air Fryer for 4-6 mins till tops are slightly browned.
12. Repeat cooking till all are cooked
13. Serve with Ranch or Sour Cream.

Tips

- Scoop potatoes wearing an oven mitt. It's easier to get it out while still hot.

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| Prep Time: 15 mins | Cook Time: 65 mins | Total Time: 1 1/2 hour | Servings: 6 |
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