

YIELD: 4 TO 6 POTATOES

Weeknight Baked Potatoes

The perfect side to any busy day dinner. These weeknight baked potatoes bake up in about 25 to 35 minutes. The insides are soft, buttery and tender and there is an outer layer of crispy, seasoned goodness. Customize with your favorite seasonings and herbs.



Ingredients

- 3 Medium sized Russet Potatoes, cut in half lengthwise
- 4 tablespoons of butter, cut into about 1/2 inch slices, you need two pats for each potato
- 1 tablespoon of olive oil
- 2 to 3 teaspoons of coarse salt *or to taste
- 1 teaspoon of black pepper
- 1/2 teaspoon of paprika
- 1 teaspoon of garlic powder
- 1 teaspoon onion powder
- 1 teaspoon of lemon pepper *optional
- 1 teaspoon of dried parsley

Instructions

1. Scrub your potatoes and dry them with paper towels, then cut them in half lengthwise.

2. Prepare a baking sheet with foil or parchment paper, and place your butter pats together in groups of two, so that each potato half will rest on two pats of butter, like little butter legs.
3. Season each butter pat with salt, pepper, garlic and onion powder, paprika, and lemon pepper.
4. Rub the cut potatoes all over with the olive oil and place cut side down on the pats of butter. Each potato should have 2 pats under it.
5. Salt and pepper the skin. You can use the other seasonings on here as well.
6. Heat your oven to 425 degrees and bake the potatoes on the top rack for 25 to 35 minutes. Halfway through baking, I take them out and brush them all over with the melted butter from the pan.
*every oven is different, cooking times will vary, the potatoes should be fork tender when done and caramelized on the cut side.
7. Sprinkle with a little more salt and the dried parsley.

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Cheesy Crack Chicken Stuffed Baked Potatoes – Easy Dinner

Experience a flavor explosion with these Cheesy Crack Chicken Stuffed Baked Potatoes! This ultimate comfort food mashup transforms simple baked potatoes into a show-stopping meal.



Author: yassine

Prep Time: 15 mins

Cook Time: 70 mins

Total Time: 1 hour 25 minutes

Yield: 4 servings

Category: Dinner

Method: Baking

Cuisine: American

Ingredients

Russet Potatoes (Baking Potatoes)

Cooked Shredded Chicken

Softened full-fat cream cheese

Ranch Seasoning Mix

Crispy Bacon

Shredded Cheddar Cheese

Green Onions

Olive Oil or Avocado Oil

Salt

Freshly Ground Black Pepper

Instructions

Preheat your oven to 400°F (200°C). Scrub the russet potatoes under cold water and pat them dry.

Pierce each potato all over about 8-10 times with a fork. Rub each potato with olive oil or avocado oil and sprinkle with salt.

Place the potatoes directly on the middle oven rack and bake for 50-70 minutes until fork-tender.

In a large mixing bowl, combine the softened cream cheese and ranch seasoning mix until smooth.

Stir in the cooked, shredded chicken and half of the cooked and crumbled crispy bacon.

Fold in half of the shredded cheddar cheese until evenly distributed.

Once the baked potatoes are tender, let them cool for 5-10 minutes.

Slice each potato lengthwise and scoop out the flesh, leaving a 1/4-inch border.

Add 1-2 tablespoons of milk or sour cream and a pat of butter to the potato flesh. Lightly mash and fold it into the crack chicken mixture.

Spoon the mixture back into each potato skin shell, overstuffing if

desired.

Sprinkle the remaining shredded cheddar cheese and crispy bacon over the top of each potato.

Return the baking sheet to the oven and bake for another 10-15 minutes until the cheese is melted and bubbly.

Garnish with freshly sliced green onions and serve immediately.

Nutrition

Serving Size: 1 stuffed potato **Calories:** 550 **Sugar:** 3 g

Sodium: 800 mg **Fat:** 30 g **Saturated Fat:** 15 g

Unsaturated Fat: 10 g **Trans Fat:** 0 g **Carbohydrates:** 50 g

Fiber: 5 g **Protein:** 25 g **Cholesterol:** 80 mg

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Loaded chicken bacon stuffed potatoes 🥔🍗🥓

ingredients:

- * 8 large russet potatoes
- * 3 cups cooked chicken, shredded
- * 8 slices bacon, cooked and crumbled
- * 1 cup sour cream
- * 4 oz (115 g) cream cheese, softened
- * 2 cups cheddar cheese, shredded
- * 1 cup mozzarella cheese, shredded
- * 3 green onions, sliced
- * 2 tbsp butter
- * 1 tsp garlic powder
- * 1 tsp onion powder
- * Salt and black pepper, to taste
- * 2 tbsp fresh parsley, chopped

instructions:

1. Preheat the oven to 200°C (400°F).
2. Bake the potatoes for 50–60 minutes until tender.
3. Allow them to cool slightly, then cut each potato in half.
4. Scoop out most of the flesh, leaving a thin shell.
5. Place the potato flesh in a large bowl and mash with butter, sour cream, and cream cheese.
6. Stir in the shredded chicken, half of the bacon, green onions, garlic powder, onion powder, salt, and pepper.
7. Mix in half of the cheddar and mozzarella cheese.
8. Spoon the mixture back into the potato shells, mounding it generously.
9. Top with the remaining cheddar and mozzarella cheese.
10. Sprinkle the remaining bacon over the top.
11. Bake for 20–25 minutes until hot and bubbly.
12. Broil for 2–3 minutes until golden brown.
13. Garnish with parsley and extra green onions before serving.
14. Serve hot as a hearty meal or side dish.

Josh's Twice Baked Potato Recipe (per single potato - makes 2):

Half stick of butter (Kerrygold recommended)

3 slices of bacon cooked and crumbled (2 if thick cut)

3oz Velveeta cheese (freshly shredded ideally shredded directly into warm potatoes)

.15 oz (1/4 .5 oz package) sliced chives

1/2 cup sour cream

Wash baked potatoes, then stab all around with a fork to ensure quicker cooking

Coat the baked potato in olive oil, then cover all sides with fresh cracked salt

Bake on aluminum foil wrapped pan in oven at 400 degrees for 1 hour

Remove potatoes, cut in half, and scoop out the insides leaving a small layer of potato to ensure stability of the peel

In a mixing bowl, shred velveeta cheese over hot potato mix

Add butter then mash potatoes until the texture becomes smooth

Add chives, bacon and sour cream and mix in with a spoon

Scoop the mixture into the potato skins until filled slightly over the top of the skin (mixture can be piped in for better appearance)

Add bacon bits and shredded cheese (I use Kraft cheddar melt) to top of potato mix

Place back in the still heated oven for 3-5 minutes until cheese on top is melted

Top with chives

If re-heating, bake at 350 degrees for 8-10 minutes