

Bacon and Cheddar Slow Cooker Baked Potatoes

Description

Ingredients

- 4 large russet potatoes, scrubbed clean
- 1 tablespoon olive oil
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 8 slices bacon, cooked and crumbled
- 1 cup shredded cheddar cheese
- 4 tablespoons butter
- 1/2 cup sour cream
- 4 green onions, chopped

Directions

1. Poke each potato several times with a fork to allow steam to escape during cooking.
2. Rub each potato with olive oil and season with salt and pepper.
3. Wrap each potato in aluminum foil and place them in the slow cooker.
4. Cook on low for 7-8 hours or on high for 4-5 hours, until potatoes are tender.
5. Once cooked, carefully unwrap each potato. Split them open and fluff the insides with a fork.
6. Top each potato with butter, cheese, bacon, sour cream, and green onions before serving.

Variations & Tips

For a different twist, try using different types of cheese such as mozzarella or gouda, or add additional toppings like diced tomatoes, jalapenos, or ranch dressing. To make it a bit healthier, you could switch out the sour cream for Greek yogurt and use turkey bacon instead of regular bacon.

Category

1. Crockpot Recipes

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Author

rauf