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Bacon and Cheddar Slow Cooker Baked Potatoes

# **Description**

# Ingredients

- 4 large russet potatoes, scrubbed clean atermark
- 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. oke 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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