JANE SMITH LIFESTYLE

Loaded Crispy Potato Bites

Prep: 10 min | Cook: 30 min | Serves: 24 bites



Crispy roasted potato bites loaded with cheddar, bacon, sour cream and green onion.

Ingredients

- 1 1/2 lb small baby potatoes
- 2 tbsp olive oil
- Kosher salt and black pepper
- 1 cup shredded cheddar
- 6 slices cooked bacon, crumbled
- 1/2 cup sour cream
- 3 green onions, sliced

Directions

1. Heat oven to 425°F.
2. Halve potatoes and toss with olive oil, salt and pepper.
3. Arrange cut-side down on a sheet pan and roast 25–30 minutes until crisp and tender.
4. Turn potatoes over, sprinkle with cheddar and bacon and return to the oven for 3–5 minutes until the cheese melts.
5. Top each with a small spoonful of sour cream and green onion.

Jane's Note

Roast the potatoes earlier in the day. Re-crisp them at 425°F, then add the toppings right before serving.

Storage: Refrigerate leftovers promptly in a covered container.