JANE SMITH LIFESTYLE

Loaded BBQ Chicken Baked Potatoes

Prep: 15 minutes | Cook: 60 minutes | Serves: 4



I love a chicken dinner that feels a little special without much extra work, and this one delivers — built around large russet potatoes and shredded cooked chicken.

Ingredients

- 4 large russet potatoes
- 3 cups shredded cooked chicken
- 3/4 cup barbecue sauce
- 2 cups shredded cheddar cheese
- 6 slices bacon, cooked and crumbled
- 1/2 cup sour cream
- 2 green onions, sliced
- 2 tbsp butter
- 1 tsp garlic powder
- 1 tsp onion powder
- Salt
- Black pepper
- Fresh parsley
- Jalapeño slices (optional)
- Ranch dressing (optional)

Directions

1. Bake potatoes at 400°F for 50–60 minutes until tender.
2. Mix chicken with barbecue sauce.
3. Split potatoes and fluff the insides with butter.

4. Fill with BBQ chicken.
5. Top with cheddar cheese.
6. Return to oven for 5 minutes until cheese melts.
7. Finish with bacon, sour cream, green onions, parsley, and optional jalapeños or ranch.

Jane's Note

Want to switch it up? Substitute pulled pork.

Can I make this ahead? Bake potatoes and prepare chicken ahead of time. Can I keep leftovers? Refrigerate assembled potatoes for up to 3 days.

Storage: Refrigerate assembled potatoes for up to 3 days.

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