

INGREDIENTS:

- 1 lb creamer potatoes
- 1 cup Kroger® Shredded
 Cheddar Cheese
- ½ cup sour cream
- 5 slices **Kroger**® **Thick Cut Bacon**, cooked and chopped
- Chile powder

- · Chives, finely sliced
- Kosher salt
- Freshly ground black pepper

DIRECTIONS:

Prep time: 15 mins Ready in: 75 mins Cook time: 50 mins Serves: 4-6

- 1. Preheat oven to 425°.
- 2. Arrange potatoes on a sheet tray and bake for about 45 minutes, until cooked through. Let cool until they can be handled.
- **3.** Using a small paring knife, cut an X into each potato, being sure to cut only about halfway through.
- **4.** Using your pointer finger and thumbs, push down on each corner of the X, blooming the potato open to reveal the inside. Season with salt and pepper.
- **5.** Top each potato generously with cheese and place under the broiler for about 2 minutes, until cheese is melted and slightly browned.
- Top each with a dollop of sour cream and bacon. Sprinkle with a pinch of chili powder and garnish with chives

