

Baked Potato

Perfect on a cold, snowy day.

It makes a tasty, simple one-dish meal, but it also has possibilities for expanding into a versatile, fun, build-your-own baked potato bar. Using the oven can take upwards of an hour, but classic baked potatoes can also be made in less than 10 minutes in the microwave!

Microwave Directions

Scrub and clean the potatoes. Wash them under cold water, but don't dry them. Pierce them with a fork several times. Wrap each of them in a damp paper towel and place in the microwave. If you're making multiple potatoes, try to space them evenly apart. The damp paper towel helps to ensure the potato does not dry out. Most microwaves have a programmed potato button that will cook your potato for just the right amount of time. When a fork easily pierces a potato is when it's done.

Pile on the Toppings- here are some to choose from!

Basics: salt, freshly ground pepper, butter, sour cream or plain Greek yogurt

Cheese: shredded cheddar or jack, crumbled blue or feta, grated Parmesan

Fresh Herbs and Seasonings: chopped fresh or dry basil, cilantro, oregano, dill; crushed red pepper, chili powder, anything you wish!

Protein: chili, taco meat, fajita chicken or beef, pulled pork, crumbled bacon, chopped ham, smoked salmon, chopped salami or pepperoni, beans (any kind!), cottage cheese

Vegetables: chopped scallions or red onions; steamed broccoli, green beans, peas or asparagus, grilled corn, chopped tomatoes or sun-dried tomatoes, sauteed spinach, sauteed mushrooms, grilled onions, roasted red peppers, sliced jalapenos, chopped avocados or guacamole

Sauces and Dressings: salsa, barbecue sauce, gravy, alfredo sauce, nacho sauce, blue cheese or ranch salad dressing, marinara sauce, pesto

Adapted from http://www.theyummylife.com/baked_potato_bar

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