 

**Cheesy Crispy Baked Potato**

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**Description:** Cheesy Crispy Baked Potato Bites Recipe – easy to make, fun and delicious mini bites, great for a side dish, appetizer or a light meal. Small yellow Potato halves, topped with bacon and cheese and baked to perfection.

**Recipe by:** Cooking LSL

**Website Link:** <https://cookinglsl.com/cheesy-crispy-baked-potato-bites-recipe>

**Prep Time:** 5 min

**Cook Time:** 25 min

**Ready Time:** 30 min

**Potato Type:** Yellow

**Serves:** 6

**Prep Method:** boil

**Course:** Appetizer

**Ingredients**

* 1 lb Small yellow potatoes
* 6 slices bacon cooked and chopped
* 1 1/4 cups cheddar cheese grated
* 1/4 teaspoon salt
* 1/4 teaspoon black pepper
* 1 Tablespoon chopped parsley optional, for garnishing

**Preparation**

1. Wash potatoes and clean from any dirt. Place in a pot. Fill with water, covering the potatoes. Bring to a boil. Turn the heat off. Cover and let the potatoes stand for 5-7 minutes.
2. Preheat oven to 400F.
3. Drain the water and cut potatoes in half. Using a small spoon, scoop out some of the inside of the potatoes, to make some room for the filling. Place in a greased baking dish and sprinkle with half of the cheese. Bake for 2 minutes, until the cheese is melted.
4. Add the bacon and the remaining cheese. Bake for 2-3 more minutes, until the cheese is melted and the tops look golden.
5. Garnish with chopped parsley and serve immediately.

**Nutrition**

**Nutrition Facts**

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**Amount Per Serving**

**Calories** 230Calories from Fat 144

**% Daily Value\***

**Total Fat** 16g**25%**

Saturated Fat 7g**35%**

**Cholesterol** 39mg**13%**

**Sodium** 396mg**17%**

**Potassium** 378mg**11%**

**Total Carbohydrates** 10g**3%**

Dietary Fiber 1g**4%**

**Protein** 10g**20%**

Vitamin A5.8%

Vitamin C11.5%

Calcium19.2%

Iron15.2%

\* Percent Daily Values are based on a 2000 calorie diet.