



LOADED PROTEIN POTATO SKINS

INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Small Russet Potatoes	4	Black Pepper	¼ Tsp.
Lean Turkey Bacon	4 oz.	Pinch of Salt	
Plain Greek Yogurt	½ Cup		
Shredded Reduced-Fat Cheddar Cheese	¼ Cup		
Green Onions, sliced	2		
Garlic Powder	½ Tsp.		
Smoked Paprika	¼ Tsp.		

SERVING SIZE

2 LOADED POTATO SKIN HALVES

PREPARATION

- 👉 Preheat oven to 425°F.
- 👉 Scrub potatoes and pierce several times with a fork.
- 👉 Bake for 40–45 minutes, or until tender.
- 👉 While potatoes bake, cook turkey bacon until crisp. Drain and crumble.
- 👉 Let potatoes cool slightly, then cut each in half lengthwise.
- 👉 Scoop out most of the potato flesh, leaving a thin layer attached to the skin.
- 👉 Place potato halves skin-side down on a baking sheet.
- 👉 Sprinkle with garlic powder, smoked paprika, pepper, and salt.
- 👉 Bake for 10 minutes to crisp the skins.
- 👉 Divide cheese and crumbled turkey bacon among the potato skins.
- 👉 Return to the oven for 3–5 minutes, until the cheese melts.
- 👉 Top with Greek yogurt and green onion before serving.