



# French Onion Twice Baked Potatoes

Add something more to game day! Classic flavors of chive and bacon complement the tangy taste of Bison French Onion Dip in this cheesy recipe that's sure to become a fan favorite.

Servings	Prep Time	Cook Time	Total Time
4	30m	1hr 30m	2hrs

## Ingredients

- ½ cup Bison French Onion Dip
- 2 whole white potatoes, washed
- 6 pieces bacon, cooked and diced
- 2 Tbsp unsalted butter
- 2 Tbsp chives, chopped
- ¾ cup cheddar cheese, shredded

## Instructions

1. Preheat your oven to 400°F.
2. Place potatoes on rack in middle of oven, bake for 1 hour.
3. Remove potatoes from oven and allow to cool.
4. Slice potatoes lengthwise. Scoop out the insides into a medium size mixing bowl, leaving ¼ inch border. Place skins on a parchment-lined baking sheet.
5. Mash potatoes with Bison French Onion Dip and 2 Tbsp of butter.
6. Add in ⅔ of the chopped bacon, reserving the rest for topping.
7. Add in 1 ½ Tbsp of chives, reserving the rest for topping.
8. Add in ½ cup cheddar cheese, reserving the rest for topping.
9. Stir to combine bacon, chives, and cheese with the mashed potatoes.
10. Scoop the potato filling back into potato skins, filling to the top.
11. Place the potatoes back in the oven for 20 minutes.
12. Remove potatoes from oven, top with remaining cheddar cheese, and place back in the oven for 8 minutes.
13. Garnish with remaining chopped bacon and chives. Serve with side of Bison Sour Cream. Enjoy!

