



## Microwave 10-minute Loaded Potato

by Alvin Zhou

 Under 30 min

### Ingredients

for 1 serving

1 russet potato, washed and scrubbed

1 tablespoon oil

salt, to taste

2 slices bacon

¼ cup shredded cheddar cheese

sour cream, to serve

fresh chives, to serve

### Preparation

- 1** Poke holes in the potato with a fork, then rub with oil and salt.
- 2** Place the bacon slices on the same plate as the potato, microwave for 7-9 minutes until the bacon is crispy and the potato is tender. Make sure the bacon does not burn.
- 3** Crumble the bacon after it's cooled down.
- 4** Slice the potato in half, then use a fork to fluff up the insides.
- 5** Sprinkle the cheese on top, then microwave for another 30 seconds.
- 6** Top with sour cream, the crushed bacon bits, and the chives.
- 7** Enjoy!