

Cheddar Baked Red Potatoes

Ingredients

- Red Potatoes, large - 3
- Green Onion, chopped - 1
- Cheddar Cheese, shredded - 60 ml - 1/4 cup
- Butter - 10 ml - 2 tsp
- Sour Cream - 10 ml - 2 tsp
- Olive Oil - 5 ml - 1 tsp
- Salt - 2.5 ml - 1/2 tsp
- Black Pepper, ground - 1 ml - 1/4 tsp

Directions

1. Scrub the potatoes with an abrasive plastic pad reserved for vegetables, and rinse.
2. Poke vent holes in the sides of the potatoes.
3. Preheat the oven to 350 degrees F (150 degrees C).
4. Cover the surface of the potatoes in the oil and salt.
5. Bake until tender and golden brown, about 40 minutes. Check after 30-40 minutes by poking them with a fork.
6. Slice in half and cover with cheese, green onion, sour cream, and melted butter.
7. Bake again until the cheese is golden brown, about 10-15 minutes.

<http://redpotatorecipes.org/cheddar-baked-red-potatoes/>

<http://redpotatorecipes.org/>