



Garlic Potatoes with Bacon & Cheese

Ingredients

16 ounces potatoes
6 tablespoons *NorthernLights Pizza®*
Amazing Garlic Butter Sauce
salt and fresh black pepper
Fresh chives (diced)
Bacon (cut into large chunks)
Shredded Cheese of your choice
1-cup Sour Cream

Directions

Preheat oven to 400 degrees F.



Using a wooden spoon as a cradle, place each potato in the spoon and make several parallel slits into each potato top making sure not to slice completely through.

Brush *NorthernLights Pizza® Amazing Garlic Butter Sauce* between slits at the crown of each potato.

Place on a baking sheet lined with tin foil and sprinkle generously with salt and pepper.

When the potatoes begin to “fan out” it’s time to make the magic happen. Carefully slip a hunk of bacon into each slit of the potato like so and continue to cook

Once the potatoes and bacon are fully cooked (use a knife poke test), coat the potatoes with heaping helping of shredded cheese. .

Bake until tops are crispy and potatoes are cooked through, about 1 hour. Transfer to a platter and top with Herbed Sour Cream and chives.

Herbed Sour Cream:

1/2 cup sour cream
1/2 teaspoon garlic powder
1 tablespoon finely chopped fresh parsley leaves
Kosher salt and freshly ground black pepper

Combine ingredients in a small bowl. Season, to taste, and refrigerate until use.

