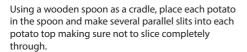


Garlic Potatoes with Bacon & Cheese

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.



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.



