

# Twice Baked Potato Rounds

## INGREDIENTS:

4 large potatoes, cut into 1/2 slices (used russet & yukon potatoes)

1/4 c butter, melted

salt & pepper to taste

2 Tbsp garlic, minced

8 slice bacon cooked, crumbled

8 oz cheddar cheese, shredded

1/2 c green onions, chopped

sour cream

## Directions

Preheat oven to 400 degrees F (200 degrees C). Brush both side of potato slices with butter, add salt, pepper and garlic; place them on a parchment lined baking sheet. Bake in the preheated oven for 30 to 40 minutes or until lightly browned on both sides, turning once (I forgot to turn them, they were fine).

When potatoes are ready, top with bacon, cheese, and green onion; continue baking until the cheese has melted (I just turned the oven off and let the heat melt it all). Serve with sour cream if desired Enjoy!!

source:tomatohero.com