



# THE ingles TABLE

with Chef Whitney Roberson  
**Potato Skins**

## Shopping List

- 6 russet potatoes
- 1 package of favorite precooked BBQ pulled pork
- 3 cups of shredded mild cheddar cheese
- 1 cup of bacon bits

## Cooking Instructions

- 1) Preheat oven to 350 degrees.
- 2) Microwave potatoes roughly 20 minutes or until soft.
- 3) Cut the potatoes in half, lengthwise.
- 4) Carve out the flesh from the potatoes.
- 5) Fry potato skins in a pan to harden until they are golden brown.
- 6) Place BBQ in center of each potato skin, then top with bacon bits. Finish by sprinkling cheese on top.
- 7) Place in the oven until cheese is melted and bubbly.



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