EveryPlate

10 MIN

35 MIN



WHAT WE SEND (2 servings | 4 servings)

★ Keep refrigerated



(1 | 2)



Sour Cream * (1 | 2)Contains: Milk



Russet Potatoes*



Yellow Onion

(1 | 2)



Mushrooms * (1|2)



Garlic (2 Cloves | 4 Cloves)

Beef Stock Concentrate (1 | 2)



Mozzarella * (1|2)

Contains: Milk

WHAT YOU'LL NEED

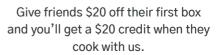
Kosher Salt **Black Pepper** Vegetable Oil (1 tsp | 2 tsp)

Butter

(2 TBSP | 4 TBSP) Contains: Milk

Sugar (1 tsp | 2 tsp)

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Happen to have some extra chives or scallions on hand? Thinly slice and stir into your sour cream for an allium-azing tater-topper!



Heat broiler to high. Bring 2 TBSP butter (4 TBSP for 4 servings) to room temperature. Wash and dry all produce. Place bacon in a single layer in a large pan over mediumhigh heat. Cook, flipping occasionally, until crispy, 6–10 minutes. Turn off heat; transfer to a paper-towel-lined plate. (Don't toss that bacon fat! You'll use it to cook the onion and mushrooms in step 3.)



Meanwhile, heat pan with reserved bacon fat over medium-high heat (if pan is dry, add a large drizzle of oil). Add onion and a pinch of salt; cook, stirring occasionally, until slightly softened, 3–5 minutes. Add mushrooms; cook until mixture is browned and softened, 6–8 minutes. (If onion and mushrooms begin to brown too quickly, lower that heat!) Stir in garlic; cook until fragrant, 30 seconds.



Carefully halve **potatoes** lengthwise; fluff insides with a fork. Top each potato half with ½ **TBSP softened butter**, mashing with your fork to combine. Season with **salt** and **pepper**. Place cut sides up on a baking sheet. Top with **veggies** and sprinkle with **cheese**. Broil until cheese is melted and lightly browned, 2–3 minutes. (Watch carefully to avoid burning. The broiler is a powerful tool!)



While bacon cooks, halve, peel, and thinly slice **onion**. Trim and slice **mushrooms** into ¼-inch-thick pieces. Peel and finely chop **garlic**. Prick **potatoes** all over with a fork; rub with **oil** and season with **salt** and **pepper**. Place on a microwave-safe plate. Microwave for 5 minutes, then carefully flip with tongs. Continue microwaving, checking periodically, until tender, 4–8 minutes more. Set aside to cool slightly.



Add 1 tsp sugar (2 tsp for 4 servings), stock concentrate, and 2 TBSP water (4 TBSP for 4) to pan. Season with salt and pepper. Cook until veggies are caramelized and jammy, 2–3 minutes more. Remove pan from heat.



Meanwhile, roughly chop bacon. Divide stuffed potato halves between plates. Dollop with sour cream and sprinkle with bacon.

Bacon is fully cooked when internal temperature reaches 145 degrees.

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