

Loaded Baked Potato Bar

INGREDIENTS

Potatoes

Vegetable oil

Salt

Pepper

Toppings:

Green onion or chives

[Tempeh bacon](#)

Cherry tomatoes

Pinto beans

Avocado

Sauteed mushrooms

METHOD

1 Preheat the oven to 425 degrees. Plan for 1 whole potato per person. Dice the green onion or chives. Dice the tempeh bacon. Halve the cherry tomatoes. Slice the avocado. Slice the sauteed mushrooms.

2 Rub each potato with vegetable oil. Prick each potato with a fork. Sprinkle with salt and pepper. Wrap each potato in aluminum foil. Place the potatoes directly on the oven rack. Bake for 60 minutes, turning every 20 minutes. Once done, cut each potato in half. Use a fork to loosen the inside.

3 Place the green onion or chives, tempeh bacon, cherry tomatoes, pinto beans, avocado, and sauteed mushrooms in separate bowls. Set up a potato bar. Let each person add toppings as desired.

TIPS & ADDITIONAL INFORMATION

Plan for 1 potato per person. Use Russet, sweet potato, or white potatoes.