

# Easy Loaded Baked Potato Dinner

When dinner needs to be easy, filling, and flexible, loaded baked potatoes are one of my favorite “use what you have” meals. You can keep them simple as a side or turn them into a full dinner with protein, veggies, cheese, and your favorite toppings.

And the best part? You can make the potatoes in the microwave, so there's no need to heat up the oven. ❤️

## Ingredients

4 medium to large russet potatoes  
1–2 tablespoons olive oil or butter, optional  
Salt, to taste

Loaded classic topping option

Shredded cheese  
Cooked bacon or bacon bits  
Sour cream  
Green onions or chives  
Butter  
Salt and pepper

Easy protein topping options Choose one:

BBQ pulled chicken or pork

Taco meat

Chili

Shredded rotisserie chicken

Leftover cooked chicken, pork, or beef

Broccoli and cheese

Ham and cheese

Optional extra toppings

Steamed broccoli

Corn

Black beans

Salsa

Ranch

Greek yogurt

Diced tomatoes

Jalapeños

Leftover roasted or sautéed veggies

## Directions

1. **Wash the potatoes.**

Scrub the potatoes well and pat them dry.

2. **Prep for the microwave.**

Pierce each potato several times with a fork.

Rub with a little olive oil or butter if desired, then sprinkle with salt.

3. **Microwave the potatoes in the deep cover baker.**

Microwave for about 5 minutes, then turn the potatoes over and microwave for another 5 minutes.

4. **Check for doneness.**

The potatoes are done when they are tender and easily pierced with a fork. If they need more time, continue microwaving in 1–2 minute intervals until soft.

5. **Let them rest.**

Let the potatoes sit for a few minutes before slicing them open. They will be hot!

6. **Fluff and season.**

Cut each potato open, gently fluff the inside with a fork, and add butter, salt, and pepper if desired.

7. **Add your toppings.**

Load them up with your favorite protein, cheese, veggies, and sauces.

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