

# Baked Potato Board

## Ingredients:

- Potatoes – however many you need for your family. I plan on one per person.

### Desired toppings – Here are what I used:

- Left over grilled chicken
- Left over andouille chicken sausage
- Red peppers
- Green onions
- Cheddar cheese
- Bacon bits
- Sour cream or greek yogurt

## Directions

1. Wash potatoes well
2. Pierce each potatoes 3 times with a fork and place in a microwave safe dish
3. Microwave 2-3 minutes per potato. I don't do more than 4 at a time.
4. Rotate potatoes, and microwave for additional 3 minutes per potatoes
5. While potatoes are cooking, prepare your toppings! Get creative and use what you've got! Taking a little extra effort to make this cute on a board makes it more fun to eat!
6. Remove potatoes from the microwave, spray with olive oil spray and sprinkle with kosher salt.
7. Place in air fryer for 7 minutes at 400 degrees
8. Remove from air fryer, place on your board
9. Let everyone customize their potatoes and enjoy!

MADE WITH LOVE

by Teresa Forchard