

BBQ TWICE BAKED POTATOES

Ingredients:

2 large russet potatoes
1 tablespoon olive oil
salt & Kosher salt
1/4 teaspoon black pepper
1 cup shredded cooked chicken (coated in BBQ sauce)
1/2 cup barbecue sauce (I used Sonny's Sweet)
4 oz. mild cheddar cheese, shredded.
1/4 cup chopped green onions.
3 tbsp. butter
2 tbsp. milk
1/2 cup sour cream

Instructions:

Preheat air fryer to 400 degrees F (5 minutes). Scrub potatoes and prick with a fork several times. Wrap each potato with a wet paper towel. Cook in microwave on high in 3-minute intervals turning potatoes with tongs each interval. Cook until squeeze or fork tender. Coat potatoes in olive oil, salt w/ kosher salt. Place potatoes in air fryer- cook at 400 degrees, 10 minutes. Let potatoes cool slightly, then cut a large slit in top. Scoop out flesh of potatoes, leaving a thin layer on bottom and sides.

In a medium bowl, mix potato flesh, black pepper, butter, milk and 1/4 cup sour cream.

Place potato skins on aluminum foil. Put potato mixture into potato skin. Top with shredded BBQ chicken and cheddar cheese. Place in Air Fryer (one at a time) Cook on 350 degrees for 5 minutes. Sprinkle with green onions, add sour cream and extra bbq sauce.

Enjoy!