

Serves: 2 • Serving size: 2 slices



PREP: 5 minutes  
COOK: 12 minutes

## Loaded Potato PLANKS

2 slices bacon  
1 large russet potato, scrubbed  
¼ tsp. kosher salt  
¼ cup sour cream  
½ cup shredded Cheddar  
2 tbsp. thinly sliced green onion

1. Set Mandoline round knob to #2, triangular knob to "lock" and select the straight v-shaped blade insert.
2. Using a knife, cut potato in half lengthwise, discard ends and attach one half to food guider and push guider down Mandoline to create 4 (¼"/5 cm) planks. Set aside.
3. Place bacon in the base of the MicroPro™ Grill. Place cover on bacon in the grilling position.
4. Microwave on high power 3 minutes. Flip bacon and microwave on high power 3 minutes. Remove bacon, set aside. Crumble when cool.
5. Place potatoes in the base of the MicroPro™ Grill. Sprinkle with salt. Place cover on potatoes in the casserole position.
6. Microwave on high power 3 minutes. Flip potatoes, place cover on potatoes in the grilling position. Microwave on high power 3 minutes or until the desired doneness.
7. Top potatoes with sour cream, crumbled bacon, Cheddar and green onion. Serve warm or at room temperature.

Nutritional Information (per serving):

Calories: 240 Total Fat: 15g Saturated Fat: 9g Cholesterol: 50mg  
Carbohydrate: 16g Sugar: 3g Fiber: 1g Protein: 11g Sodium: 530mg  
Vitamin A: 10% Vitamin C: 25% Calcium: 20% Iron: 6%



TO DEMO



Mandoline



MicroPro™ Grill

OPTIONAL



Measuring  
Cups



Measuring  
Spoons