



How to Bake a Potato

Baking potato
Olive oil
Sal & Pepper

TOPPINGS:

Butter
Olive oil
Chives or scallion greens
Bacon bits
Sautéed veggies

Heat your oven to 375° F (190 C).

Thoroughly scrub the potato and place on a baking sheet.

Drizzle olive oil on the potato and coat all sides.

Generously add salt and pepper to the potato – coating all sides.

Place the baking sheet in the oven and bake for between 45 to 60 minutes depending on the size. Test for doneness by piercing the potato with a sharp knife. If it goes through with no resistance the potato is ready.

Cut the potato in half and add toppings of preference. You can also slit the middle of the potato without cutting all the way through and place the toppings in the middle.

Serve and enjoy.