

# Ingredients

- 1 medium russet potato (about 8 to 10 oz / 225 to 280 g)
- Salt
- 1 teaspoon (5 ml) oil (optional)
- Butter (optional)

Optional toppings:

- Shredded cheese
- Sour cream or Greek yogurt
- Green onions
- Cooked bacon

# Instructions

## 1. Prepare the potato

Wash and dry the potato thoroughly.

Pierce it 5 to 6 times with a fork to allow steam to escape.

## 2. Season (optional but recommended)

Rub the potato lightly with oil and sprinkle with salt.

## 3. Cook

Place the potato on a microwave-safe plate.

Microwave on high for 5 minutes.

Turn the potato over and microwave for another 3 to 5 minutes.

## 4. Check doneness

The potato should feel soft when gently squeezed.

If needed, continue cooking in 1 minute increments until fully tender.

## 5. Rest

Let the potato sit for 2 minutes to finish cooking inside.

## **6. Finish**

Cut open, fluff the inside with a fork, and add butter, salt, and any desired toppings.

If adding cheese, you can microwave for an additional 10 to 15 seconds to melt.