

Microwave Baked Potato

★ 5.0 • Serves 1

INGREDIENTS

- 1 medium russet potato, scrubbed clean
- Butter, sour cream, bacon bits and chives or other toppings of your choice

STEPS

1. Poke holes all over the potato with a fork or small paring knife to prevent it from exploding.
2. Microwave on a plate at 50-percent power for 6 minutes. Flip the potato over with tongs and microwave at 50-percent power for another 5 minutes. A paring knife should slide through easily. At this point, the potato will be cooked through and tender with the moistness of a steamed or boiled potato. If you'd prefer a dry, fluffy inside, microwave for another minute or two longer, until the skin looks dry and wrinkled.
3. Cool for a few minutes, then cut open and fill with toppings.

Source: <https://cooking.nytimes.com/recipes/1025758-microwave-baked-potato>