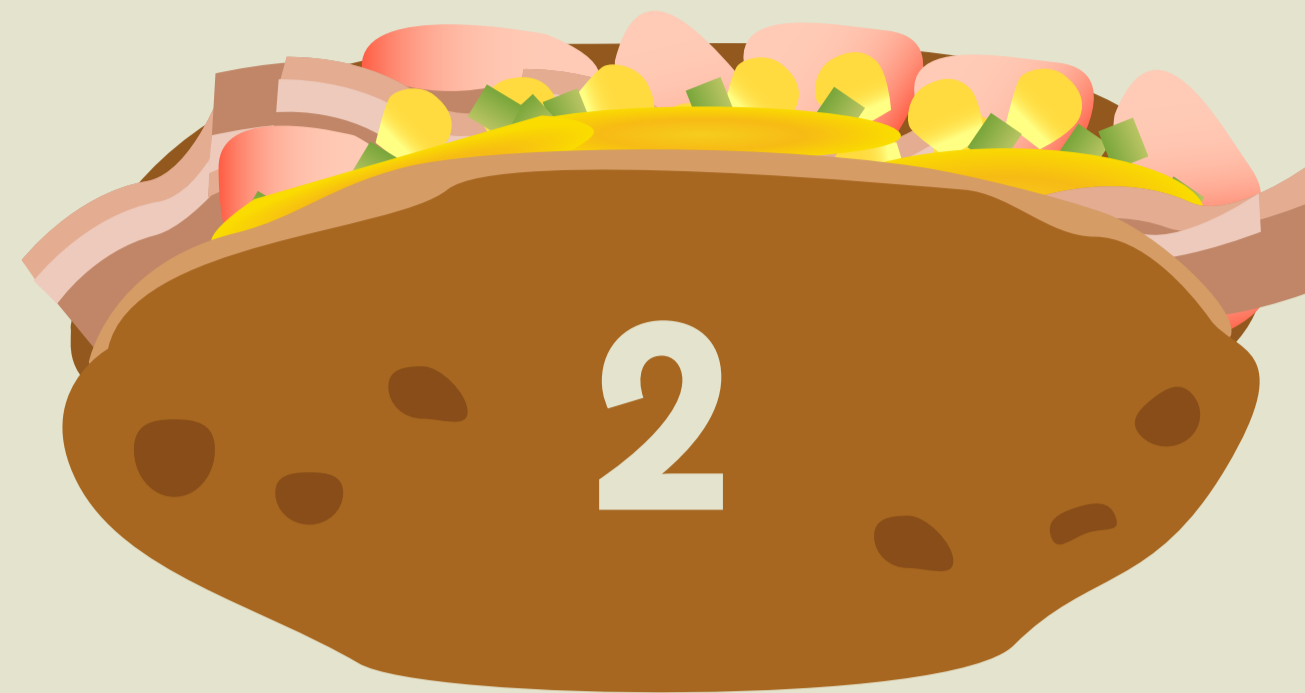


10 Awesome Ways to Top Your Baked Potatoes

Baked potatoes are a budget-smart, crowd-friendly side. Make them fun with a DIY toppings bar. Here are 10 combo suggestions that are sure to be a hit, plus a list of extra garnishes to inspire you.



- crispy bacon bits
- + chopped tomato
- + sour cream
- + shredded cheddar
- + chopped fresh thyme



- chopped cold poached lobster
- + crispy bacon bits
- + thawed frozen corn kernels
- + cheese sauce
- + chopped fresh chives



- canned meat chili
- + salsa verde (green salsa)
- + sour cream
- + chopped fresh cilantro



- sliced pepperoni
- + chopped tomato
- + shredded mozzarella
- + chopped fresh basil



- black beans
- + tomato salsa
- + sour cream
- + chopped fresh cilantro



- chickpeas
- + curry sauce
- + tzatziki
- + chopped fresh cilantro



- black beans
- + thawed frozen corn kernels
- + tomato salsa
- + sour cream



- bite-size meatballs
- + barbecue sauce
- + shredded mozzarella



- chopped artichoke hearts
- + pesto
- + chèvre (soft goat cheese)



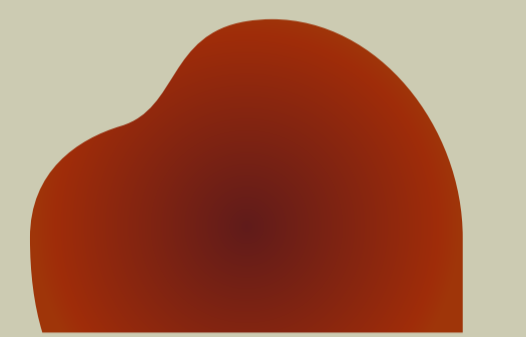
- blanched broccoli
- + cheese sauce
- + chopped fresh chives

More Fresh Ideas



Chopped Fresh Herbs

- parsley
- dill
- rosemary
- oregano



Sauces

- tapenade
- pizza sauce
- ranch salad dressing
- gravy



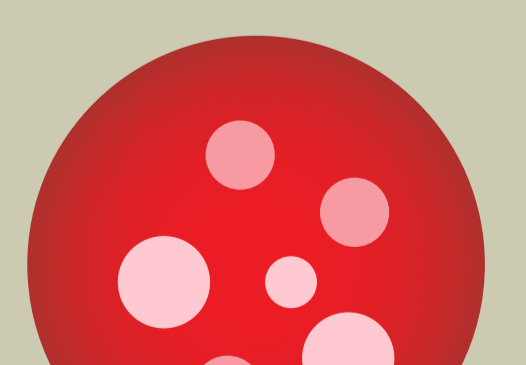
Cheeses & Dairy

- crumbled feta
- mascarpone
- cheese curds
- plain Greek yogourt



Veggies

- finely chopped red onion
- chopped roasted red peppers
- baked beans
- chopped green onions



Meats & Fish

- smoked salmon
- chopped grilled hot dogs
- sliced grilled Italian sausages
- pulled pork