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Pulled pork baked potatoes are a hit among families who want a quick and delicious dinner. To make prep time faster, use pre-cooked pulled pork as a shortcut. For a fun twist on family movie nights or game evenings, set up a topping bar where everyone can customize their own loaded potato. Each spud is filled with sautéed onions and bell peppers, corn chips, cheese, avocado, barbecue sauce, cilantro, and coleslaw tossed in white BBQ sauce. This recipe starts with 1.5 pounds of pulled smoked pork, but you can swap it out for chicken if preferred. Just grab the pre-cooked meat from your favorite barbecue joint. To make these loaded baked potatoes, you'll need: Russet potatoes for a fluffy interior, olive oil to brown the onions and bell peppers, yellow onion for added depth, red bell pepper for color and crunch, kosher salt and black pepper for seasoning, Monterey Jack cheese (or substitute with Cheddar or Colby Jack), pulled smoked pork for smoky flavor, corn chips for crunch, ripe avocados for creaminess, barbecue sauce to tie everything together, fresh cilantro for a pop of color, coleslaw mix for a refreshing contrast, and white BBQ sauce for a tangy twist. While the potatoes take about 45 minutes to bake, assembling them takes just a few minutes. If you're in a hurry, check out our microwave baked potato method for an even faster option. Here's a quick rundown of the steps: Bake the potatoes at 400°F until tender, cook the onions and bell peppers in a skillet with oil, assemble the loaded potatoes by topping each one with cheese, pork, onion mixture, chips, and avocado, drizzle with barbecue sauce, and sprinkle with cilantro. Finally, make the coleslaw by tossing together coleslaw mix and white BBQ sauce. The beauty of loaded baked potatoes is that you can customize them to your liking with any toppings you love. Some ideas for variations include using Yukon Gold or sweet potatoes for a different texture, adding more bell peppers for color, or adding sliced jalapeños for heat. Opt for spicy barbecue sauce to give your dish an extra kick. Mix it up by swapping out Monterey Jack for sharp Cheddar, Colby Jack, Mexican blend, or any other cheese you prefer. Substitute pulled pork with chicken, beef, or other smoked meats. Chips can be tortilla, potato, or flavored - the choice is yours. Load them up with toppings like diced tomatoes, black olives, pickled red onions, green onions, sour cream, salsa, crumbled bacon, or fresh lime. These loaded potatoes are best served just before serving, but you can prep the potatoes in advance and bake them later. Pair these loaded baked potatoes with a salad, grilled veggies, baked beans, cornbread, or your favorite sides. Loaded Baked Potatoes with Pulled Pork Recipe Loaded baked potatoes are simple yet flavorful, making one whole meal from four. This recipe upgrades the basic baked potato by adding tender pulled pork, cheese, butter, sour cream, and green onions. A variety of toppings such as jalapenos, crispy fried onions, and homemade nacho cheese sauce is available. 1. Preheat the oven to 400°F (200°C). Pierce the potatoes with a fork to allow steam to escape. 2. Rub the potatoes with olive oil and sprinkle salt over them. 3. Wrap each potato in aluminum foil and place on a baking sheet. 4. Bake for an hour or until tender when pierced with a fork. 5. While baking, heat pulled pork by warming it up in the oven or microwave. 6. Remove potatoes from the oven, slice in half lengthwise, and drizzle melted butter inside each potato. 7. Top with shredded cheese, pulled pork, sour cream, green onions, and barbecue sauce.

Stuffed potatoes with pork mince. Stuffed potatoes in oven. Pulled pork stuffed baked potatoes. Stuffed baked potatoes. Pork stuffed potatoes.