Bacon Cheddar Potato Skins

4 large baking potatoes, baked
1/2 cup plus 1 tbsp. canola oil
3 tbsp. grated Parmesan cheese
1 1/2 tsp. salt
3/4 tsp. garlic powder
3/4 tsp. paprika
3/8 tsp. pepper
8 bacon strips, cooked and crumbled
Shredded sharp cheddar cheese
Sour Cream
4 green onions, sliced

Preheat oven to 475 degrees. Cut baked potatoes in half lengthwise; scoop out pulp, leaving a 1/4 inch shell. Place potato skins pulp-side up on a greased baking sheet.

Combine oil, Parmesan cheese, salt, garlic powder, paprika, and pepper; brush over the pulp side of the potatoes. Turn the potatoes over brushing the oil mixture on the bottoms. Leave them bottom-side up.

Bake at 475 degrees for 7 minutes; turn pulp-side up. Bake until crisp, about 7 minutes more. Sprinkle bacon and cheddar cheese inside skins. Bake 2 minutes longer or until the cheese is melted. Top with sour cream and green onions. Serve immediately.