

Crispy Salsa Potato Skins



PREPARATION TIME
20 minutes



COOKING TIME
15 minutes



PERFECT PARTNER
sour cream



When you need snacks for a hungry gang, use the leftover pulp scooped from the potato skins to make miniature potato pancakes. Double the salsa topping to use for dipping.

SHOPPING LIST

- Monterey Jack cheese
- Cheddar cheese • potatoes
- green onions
- canned tomatoes with green chiles

ON HAND

- butter

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INGREDIENTS

- 4 large russet potatoes
- 1/3 cup melted butter or margarine
- 1 (10-ounce) can tomatoes with green chiles
- 1/4 cup chopped green onions
- 3/4 cup shredded Cheddar cheese
- 3/4 cup shredded Monterey Jack cheese

SERVES 4

COOKIN'
Express

• To really save time, use premade salsa available in the snack section of your supermarket.

• For a super quick topping, mix 2 tablespoons salsa with 1 cup sour cream. Spoon over baked skins.

Make Ahead

Microwave the potatoes 1 day ahead; scoop out the pulp. Wrap the skins in plastic wrap and refrigerate. Butter and bake just before serving.

VARIATION

Add a little fire to these potato skins. Top with some canned jalapeño slices.

1 Pierce potatoes with a fork. Microwave on HIGH for 15 minutes, turning every 5 minutes. Cool. Cut each potato in half crosswise, then cut in half again. Scoop out pulp, leaving a 1/4-inch shell.



2 Preheat oven to 500°F. Place potato shells skin side down on a foiled-lined broiler pan. Brush shells inside and out with melted butter. Bake potato skins until crisp and browned, about 12 minutes.

3 Preheat broiler. Mix tomatoes with green chiles and green onions in a small bowl. Set aside. Sprinkle potatoes with cheeses. Broil until cheeses are bubbly, about 2 minutes.



4 Place potato skins on a serving platter. Divide salsa evenly among potato skins. Serve immediately.