Tex-Mex Potato Skins

Makes 4-6 Servings

This recipe was developed using the Safe Recipe Style Guide at SafeRecipeGuide.org

Ingredients

- 3 large potatoes
- 4 strips of bacon
- ¾ cup shredded pepper jack cheese
- 1 ½ cups dried fried onions
- ¼ cup green chilies
- 1 jar salsa
- 1 tub of sour cream

Directions

1. Wash hands with soap and water.
2. Preheat oven to 400°F.
3. Scrub the potatoes with a clean vegetable brush under running water.
4. Bake the potatoes for 1 hour or until done. Remove from oven.
5. Lower the oven temperature to 350°F
6. Allow potatoes to cool, then split lengthwise. Scoop out the inside of potato halves, leaving 1/4 inch shells. Save the inside of the potatoes for another use. Store them in a tightly sealed container on the top shelf of your refrigerator. Be sure to label and date the container.
7. In a skillet, cook the bacon over medium-high heat until browned and crisp.
8. Wash hands with soap and water after handling uncooked bacon.
9. After bacon is browned and crisp remove from the pan and set aside. Once the bacon has cooled, crumble into small pieces.
10. Wash hands with soap and water.
11. Remove stems and scrub the green chilies with a clean vegetable brush under running water. Chop into small pieces on your produce cutting board.
13. Bake in 350°F oven until the cheese is melted, about 15 minutes.
14. Serve topped with salsa, sour cream and remaining fried onions.

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