



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 ⅓ 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 ¼ 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.
- 12.** Arrange potato halves on a baking sheet. Top with cheese, ⅓ cup fried onions, chilies, and bacon.
- 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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