



CHEDDAR LOADED POTATO SKINS



Russet potato skins filled with **Breaded Cheddar Cheese Cubes**, bacon, minced jalapeños, sour cream and sliced scallions. Yield: 2 Servings

Ingredients:

4 Each	Breaded Cheddar Cheese Cubes [#200120], Prepared According to Package Directions
2 Each	Russet Potatoes, Baked
¾ Cup	Sour Cream
¼ Cup	Bacon, Prepared & Chopped
2 Tbsp.	Jalapeño Pepper, Minced
Garnish	Scallions, Sliced

Directions:

1. Cut the russet potatoes in half and scoop out the inside.
2. Fill each potato half with an even amount of sour cream and top with the **Breaded Cheddar Cheese Cubes**, chopped bacon and jalapeño peppers.
3. Garnish with the scallions.

