



CHICKEN CHILI BAKED POTATO



A baked potato stuffed with **Whitey's Chicken Chili**, shredded cheddar cheese, sliced jalapeños garnished with chopped cilantro and served with sour cream.
Yield: 2 Servings

Ingredients:

2½ Cups	Whitey's Chicken Chili [#48360], Prepared According To Package Directions	½ Cup	Cheddar Cheese, Shredded
2 Each	Russet Potato	¼ Cup	Jalapeño Pepper, Sliced
1 Tbsp.	Vegetable Oil	Garnish	Cilantro, Chopped
To Taste	Salt & Black Pepper	To Serve	Sour Cream

Directions:

1. Preheat an oven to 350°F.
2. Thinly slice the russet potato without cutting all the way through, then coat it in vegetable oil, salt and black pepper.
3. Place the potato onto a baking sheet and bake for 40-45 minutes, or until tender.
4. Pour an even amount of **Whitey's Chicken Chili** on each russet potato and top with an even amount of cheddar cheese and jalapeño pepper.
5. Bake the potatoes for 3-4 more minutes, or until the cheese is melted.
6. Garnish with cilantro and serve with sour cream.

