



Loaded Potato Skins

INGREDIENTS (12 servings, 2 potato skins per serving)

- 6 large baking potatoes, scrubbed
- Vegetable oil cooking spray
- 1 teaspoon chili powder
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- 2 tablespoons bacon bits
- 1 tomato cored, seeded, finely chopped
- 1 ½ cups (6 ounces) shredded, reduced fat cheddar cheese
- ½ cup reduced fat sour cream or plain Greek yogurt
- 2 tablespoons green onion, thinly sliced

DIRECTIONS

1. Preheat the oven to 425 degrees Fahrenheit.
2. After washing, prick potatoes all over with a fork. Arrange potatoes on a baking sheet and bake in oven for 40 to 45 minutes or until tender. Remove and cool.
3. Quarter each potato lengthwise. Scoop out the inside of each potato section, leaving about a 1/4-inch-thick shell.
4. Cover and chill the potato insides for another use. Adjust oven temperature to 450 degrees Fahrenheit. Place potato skins on a baking sheet. Spray insides with cooking oil spray. Sprinkle with chili powder, salt and pepper. Sprinkle with bacon bits and tomato. Top with cheese.
5. Bake for 10 to 12 minutes or until cheese melts and potato sections are heated through. Serve with reduced fat sour cream or plain Greek yogurt and green onions.