

# Buffalo Ranch Chicken and Avocado Potato Skins

*Chef Alyssa - Aldi test Kitchen*  
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## **Servings: 4**

*4 russet potatoes*  
*olive oil*  
*salt*

### **FOR THE FILLING**

*2 chicken breasts cooked*  
*and cubed*  
*1 cup shredded cheddar*  
*cheese*  
*2 avocados, diced*  
*1/4 cup ranch dressing*  
*1/4 cup hot sauce*

## **Preparation Time: 5 minutes**

## **Cook Time: 1 hour 5 minutes**

Preheat the oven to 350 degrees.

Rinse the potatoes and rub with oil and salt.

Bake for 40 minutes or until soft when pierced with a fork.

Let cool for 5 minutes. Slice into 1/2-inch rounds. Place on a baking sheet. Scoop out a small pocket from each potato, leaving a sturdy shell.

In a medium bowl, combine the chicken breasts, cheddar cheese, avocados, ranch dressing and hot sauce.

Divide evenly among the potato pieces.

Bake for 15 minutes or until the cheese is melted.

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Per Serving (excluding unknown items): 336 Calories; 25g Fat (63.5% calories from fat); 11g Protein; 22g Carbohydrate; 4g Dietary Fiber; 30mg Cholesterol; 563mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 0 Vegetable; 1/2 Fruit; 4 1/2 Fat.