

Chili Cheese Potato Skins

Chef Alyssa - Aldi test Kitchen
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Servings: 4

4 russet potatoes
olive oil
salt

FOR THE FILLING

15 ounces chili with beans
2 cups shredded cheddar
cheese
1 cup sour cream
2 bunches green onions,
sliced

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 chili and cheese.

Divide evenly among the potato pieces.

Bake for 15 minutes or until the cheese is melted.

Per Serving (excluding unknown items): 412 Calories; 31g Fat (66.6% calories from fat); 18g Protein; 17g Carbohydrate; 1g Dietary Fiber; 85mg Cholesterol; 387mg Sodium. Exchanges: 1 Grain(Starch); 2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 5 Fat.