

Steak and Blue Cheese Potato Skins

Chef Alyssa - Aldi test Kitchen
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Servings: 4

4 russet potatoes
olive oil
salt

FOR THE FILLING

1 Black Angus Top Sirloin
Steak, cooked medium rare,
diced
1 package (8 ounces)
cream cheese, softened
5 ounces Blue cheese
crumbles, divided
1 teaspoon crushed red
pepper
1/4 teaspoon ground black
pepper
1 teaspoon salt

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 steak, cream cheese, three ounces of blue cheese crumbles, crushed red pepper, black pepper and salt.

Divide evenly among the potato pieces. Sprinkle with the remaining blue cheese.

Bake for 10 minutes or until the cheese is melted.

Per Serving (excluding unknown items): 262 Calories; 20g Fat (68.4% calories from fat); 6g Protein; 15g Carbohydrate; 1g Dietary Fiber; 64mg Cholesterol; 709mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 3 1/2 Fat.