

Appetizer

Zesty Potato Skins

Breakstone Sour Cream

Servings: 24

Preparation Time: 15 minutes

Start to Finish Time: 30 minutes

12 new potatoes, cooked

2 tablespoons oil

1 cup (8 oz) cheddar cheese, shredded

1/4 cup bacon bits

3/4 cup Breakstone's Zesty Blends Jalapeno sour cream

2 tablespoons fresh cilantro, chopped

Preheat oven to 375 degrees.

Cut potatoes in half lengthwise; scoop out centers, leaving 1/4-inch-thick shells. Reserve centers for another use.

Place shells, cut sides up, on a baking sheet. Brush insides of shells lightly with oil. Sprinkle with cheese.

Bake for 20 minutes or until golden brown.

Serve topped with sour cream and cilantro.

Per Serving (excluding unknown items): 82 Calories; 3g Fat (32.4% calories from fat); 3g Protein; 11g Carbohydrate; 1g Dietary Fiber; 5mg Cholesterol; 61mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1/2 Fat.