

Fully Loaded Nacho Potatoes

By The Little Potato Company
www.LittlePotatoes.com

Servings: 4

1 1/2 pounds Dynamic Duo little potatoes
4 tablespoons olive oil
1/4 teaspoon salt
1/4 teaspoon pepper
2 cups Habanero cheddar cheese, finely grated
TOPPINGS
1 jalapeno pepper, seeded, cut in half lengthwise, then finely sliced
1/2 cup black olives, thinly sliced
1/2 cup red onion, finely diced
1 tomato finely diced
1 avocado, diced
1 lime
2 tablespoons cilantro (optional), chopped
1 cup sour cream

Preparation Time: 15 minutes

Cook Time: 53 minutes

Preheat the oven to 400 degrees.

Boil the potatoes in lightly salted water for 15 to 20 minutes until tender. Drain. Let cool slightly.

Using a flat-bottom measuring cup or other utensil, gently smash the potatoes to flatten slightly.

Place on a parchment-lined baking sheet. Drizzle with half of the olive oil and salt and pepper.

Bake for 10 minutes. Carefully flip each potato and season again with salt, pepper and olive oil.

Bake an additional 10 minutes.

Remove from the oven. Generously layer with toppings, starting with the cheese.

Bake for 10 minutes more, then broil for 3 minutes.

Place parchment paper on a serving board. Squeeze lime juice on all of the potatoes. Garnish with avocado, chopped cilantro (if using), and a side of sour cream.

Per Serving (excluding unknown items): 357 Calories; 35g Fat (84.7% calories from fat); 3g Protein; 11g Carbohydrate; 2g Dietary Fiber; 26mg Cholesterol; 317mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 1/2 Fruit; 0 Non-Fat Milk; 7 Fat.