

Buenos Dias Stuffed Potatoes

*Taste of Home Test Kitchen
Taste of Home Annual Recipes - 2021*

*Potatoes for stuffing
sautee'd bell pepper
sautee'd onion slices
cooked Southwestern
chicken strips
chopped green chilies
minced chipotle in adobo
sauce
salsa con queso
fresh salsa
avocado slices
french fried onion rings*

Preheat the oven to 400 degrees.

Scrub the potatoes. Pierce several times with a fork.

Bake until tender, 50 to 75 minutes.

Cut an "X" in each potato.

Fluff the pulp with a fork.

Top with sautee'd bell pepper slices and sautee'd onion slices, cooked Southwestern chicken strips, chopped green chilies and minced chipotle in adobo sauce.

Drizzle with salsa con queso. Then add fresh salsa, avocado slices and french fried onion strings.

Serve

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .