

Hawaiian Style Loaded Potatoes

Southern Living Test Kitchen

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Servings: 6

3 large baking potatoes
2 teaspoons vegetable oil
2 teaspoons Kosher salt
1 teaspoon vegetable oil
1 cup cooked ham, chopped
1/2 cup red bell pepper, chopped
1/2 cup fresh pineapple, chopped
1/2 cup green onions, chopped
2 tablespoons hoisin sauce
2 tablespoons water
2 tablespoons sesame seeds (for garnish), toasted

Preheat the oven to 400 degrees.

Drizzle the potatoes with vegetable oil. Rub with the Kosher salt. Place the potatoes on a 15x10-inch jelly roll pan. Pierce the potatoes several times with a fork.

Bake for one hour or until tender. Cut the potatoes in half lengthwise.

In a large skillet, heat the vegetable oil over medium-high heat. Cook the ham, red bell pepper, pineapple, and green onions for 6 minutes or until tender, stirring constantly.

Stir in the hoisin sauce and water.

Spoon the topping over the baked potatoes.

Sprinkle with the toasted sesame seeds.

Per Serving (excluding unknown items): 158 Calories; 5g Fat (28.0% calories from fat); 6g Protein; 23g Carbohydrate; 2g Dietary Fiber; 13mg Cholesterol; 1016mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates.