

Nacho Sweet Potato Skins

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POTATO SKINS

4 medium large sweet potatoes
4 tablespoons unsalted butter, melted
Kosher salt
freshly ground black pepper
TOPPINGS
1 teaspoon extra-virgin olive oil
1 link (3 to 4 ounces) chorizo, casings removed
1/2 cup canned refried beans, gently warmed
1 cup (4 ounces) Pepper Jack cheese, shredded
3 tablespoons sliced black olives
2 scallions, thinly sliced
1/4 cup sour cream
pico de gallo, chopped fresh cilantro, sliced radishes, diced avocado and chipotle hot sauce (for topping)

Preheat the oven to 425 degrees.

Prick the potatoes all over with a fork. Place on a baking sheet. Bake until crisp and easily pierced with a knife, about one hour. Let cool slightly.

Cut the potatoes lengthwise into quarters. Holding each potato quarter with a kitchen towel, scoop out the flesh, leaving a 1/4-inch-thick shell.

Make the chorizo topping: Heat the olive oil in a small nonstick skillet over medium heat. Add the chorizo and cook, breaking up the meat with a wooden spoon, until browned and cooked through, 5 to 7 minutes. Remove to a paper towel-lined plate to drain.

Assemble the potato skins: Brush the skins on both sides with the melted butter and season with salt and pepper. Arrange skin-side up on the baking sheet.

Bake until crisp, 10 to 15 minutes. Flip the potato skins and top with a thin layer of the beans, then the cheese, chorizo, olives and scallions.

Bake until the cheese is melted, about 5 more minutes. Thin the sour cream with one to two tablespoons of water. Drizzle on top. Then top with pico de gallo, cilantro, radishes, avocado and hot sauce.

Per Serving (excluding unknown items): 1427 Calories; 90g Fat (55.8% calories from fat); 26g Protein; 134g Carbohydrate; 17g Dietary Fiber; 202mg Cholesterol; 1068mg Sodium. Exchanges: 8 1/2 Grain(Starch); 2 Lean Meat; 1/2 Vegetable; 0 Fruit; 0 Non-Fat Milk; 16 1/2 Fat.