



SOUTHWEST-STYLE CHEESY POTATO SKINS

SERVINGS: 6 | PREP TIME: 15 MINS | COOK TIME: 2.25 HOURS

Part nacho, part baked potato, and completely satisfying, these Southwest-Style Cheesy Potato Skins are a homerun for vegetarian and meat-aterians alike. The combination of crispy potato skins, cheesy black beans and fresh veggies is all kinds of delicious.

INSTRUCTIONS:

1. Preheat the oven to 425°F.
2. Rinse and scrub the potatoes, and pat them completely dry with paper towel. Tightly wrap each potato with tinfoil, transfer to a baking sheet, and bake for 1 1/2 to 2 hours, until fork tender. Cool the potatoes on the counter for a few minutes.
3. Unwrap the spuds and slice them in half lengthwise. Scrap out most of the flesh from each potato halve, leaving the skins whole. Transfer the skins to a large baking sheet lined with parchment paper and set aside.
4. In a large bowl, combine the black beans, red onion, cilantro, chili powder, cumin and cayenne, and season with salt and pepper. Toss to mix. Portion the filling mixture out onto the potato skins and top each with shredded cheese. Bake for 15 to 20 minutes, until the cheese has melted and the potato skins are crispy.
5. Transfer the potato skins to a serving platter and top with the sliced avocado, green onions, jalapenos and fresh cilantro. Drizzle the tops with freshly squeezed lime juice and serve with sour cream.

CRANK UP YOUR COOKING TIP:

For the perfect flavor and textural combination, bake the cheesy, black bean-filled potatoes, and top them with fresh veggies.

INGREDIENTS:

POTATO SKINS:

- 8 medium-sized russet potatoes
- 1 can of black beans, drained and rinsed
- 1/2 cup red onion, finely diced
- 1/4 fresh cilantro, finely diced
- 1 tsp. chilli powder
- 1/4 tsp. ground cumin powder
- 1/4 tsp. ground cayenne pepper
- 1/4 tsp. kosher salt
- 1/2 tsp. freshly cracked black pepper
- 2 cups Monterey jack cheese, shredded

TOPPINGS TO SERVE:

- 2 large ripe avocados, peeled, pitted, and cubed
- 2 green onions, sliced
- 1 to 2 jalapeños
- 3/4 cup sour cream
- Fresh lime, to serve

KITCHEN TOOLS:

- Large baking sheet
- Parchment paper