

## Potato Skin Nachos

### Ingredients:

8 sm. to med. russet potatoes, scrubbed well  
1/4 tsp chili powder  
1/4 tsp salt  
1 (8 oz.) jar taco sauce  
1 1/2 C shredded Monterey Jack or Cheddar cheese  
2 Jalapeno peppers, seeded and finely chopped  
1 clove garlic, minced  
2 Tbsp minced cilantro

### Preparation:

Preheat oven to 400 degrees F. Bake potatoes in the oven for 1 hr. Remove, leaving oven on, allow potatoes to cool until they can be easily handled. Halve the potatoes lengthwise, and scoop out pulp, leaving shells 1/2" thick. Halve each shell again lengthwise, then halve each crosswise. Arrange skins, flesh side up, on an ungreased baking sheet. Sprinkle with chili powder and salt. Bake, uncovered, for 10 minutes or until heated through. Combine taco sauce, cheese, peppers, garlic, and cilantro in a small bowl. Spoon the mixture onto the hot potato skins. With oven rack 4" from heat, broil the skins for 1-2 min. or until cheese is melted.

