



## Nacho Delight Potato Skins

**From the kitchen of B.J. Thompson in partnership with Chef Derek Roberts from Fraberts Fresh Food**

4 lg Russet potatoes  
½ red onion  
1 red pepper  
1 green pepper  
salsa  
3 blend nacho shredded cheese  
jalapeno peppers

1. Bake the potatoes and let them cool for one hour. (See my previous recipe “Cooking Potatoes 101” on how to bake the perfect baked potato.)
2. Cut each potato in half lengthwise. Scoop out the flesh leaving enough to keep the potato skins firm enough to handle. Reserve the potato meal for another dish. Season the potato skins with salt and pepper.
3. Dice the onions and peppers. Mix the vegetables together and fill each potato skin with the mixture.
4. Add a generous spoonful of salsa to each potato skin. Top with plenty of cheese.
5. Bake at 425°F for 15 minutes.
6. Garnish with a ring or two of jalapeno pepper.
7. Serve with salsa, sour cream and Chef Derek’s homemade guacamole.

### **Chef Derek’s Guacamole Recipe**

Peel and mash 2 avocados. Add the juice of 1 lime, 2 minced garlic cloves, 2T fresh chopped cilantro, 2t extra virgin olive oil, a pinch of salt and a dash of pepper. Mix until very well blended. Store in an air tight container in the fridge until ready to serve.