



## Cheesy Potato Skins

 **Gluten Free**  **Dairy Free**

READY IN



118 min.

SERVINGS



58

CALORIES



22 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- 2 slices oscar mayer bacon crumbled cooked
- 2.5 lb baking potatoes cooled
- 2 Tbsp butter melted
- 1 Tbsp green onions sliced
- 2 Tbsp pasilla peppers red chopped
- 4 oz velveeta cut into 1/2-inch cubes
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## Equipment

baking sheet

oven

## Directions

Heat oven to 450F.

Cut potatoes lengthwise in half; scoop out centers, leaving 1/4-inch-thick shells. (Refrigerate removed potato centers for another use.)

Cut shells crosswise in half.

Place, skin sides down, on baking sheet; brush with butter.

Bake 20 to 25 min. or until crisp and golden brown.

Fill shells with VELVEETA; continue baking until VELVEETA begins to melt.

Top with remaining ingredients.

## Nutrition Facts



**PROTEIN 9.21%** **FAT 27.95%** **CARBS 62.84%**

## Properties

Glycemic Index:2.56, Glycemic Load:2.78, Inflammation Score:-1, Nutrition Score:0.93521739137561%

## Flavonoids

Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

## Nutrients (% of daily need)

Calories: 22.2kcal (1.11%), Fat: 0.71g (1.09%), Saturated Fat: 0.19g (1.17%), Carbohydrates: 3.57g (1.19%), Net Carbohydrates: 3.31g (1.2%), Sugar: 0.14g (0.15%), Cholesterol: 0.5mg (0.17%), Sodium: 10.58mg (0.46%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.52g (1.05%), Vitamin B6: 0.07mg (3.53%), Potassium: 84.2mg (2.41%), Vitamin C: 1.55mg (1.87%), Manganese: 0.03mg (1.57%), Vitamin B1: 0.02mg (1.23%), Phosphorus: 12.08mg (1.21%), Vitamin B3: 0.24mg (1.18%), Magnesium: 4.66mg (1.17%), Fiber: 0.26g (1.05%), Copper: 0.02mg (1.03%)