



Super Loaded Chili Potato Skins

Jacob · 29/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

16

Description

These superloaded chili potato skins are baked until crisp then filled with chili and cheese and topped with sour cream and chopped green onions

Ingredients

- - 8 small (3- to 4-inches) russet potatoes
- scrubbed and dried - 2 tablespoons olive oil - coarse salt and freshly ground pepper to taste - 1 (15 ounce) can Hormel chili with beans - 2 cups shredded sharp Cheddar cheese - ½ cup sour cream - ½ cup sliced green onions

Instructions

1. Preheat the oven to 425 degrees F (220 degrees C). Pierce potatoes several times with the tip of a knife; arrange on large baking sheet. Bake in the preheated oven until tender
2. 45 minutes. Cool. Slice potatoes in half; scoop out flesh (reserve for mashing or potato pancakes)
3. leaving 1/4-inch shell. Brush inside and outside potato halves with oil; season with salt and black pepper. Arrange potato halves on baking sheet. Bake until crisp and golden brown
4. 10 minutes
5. turning once. Spoon chili into potato shells; top with cheese. Bake until cheese is melted
6. 3 to 5 minutes. Top with sour cream and green onions.