

Bacon, Potato & Jalapeno Queso Fundido

www.KraftRecipes.com

Servings: 16

6 slices bacon, chopped
1 1/4 pounds (two cups) Yukon Gold potatoes, peeled, cubed and cooked
1 cup frozen corn
1 cup onions, sliced
2 jalapeno peppers, seeded and sliced
1 clove garlic, minced
1 package (8 ounce) low-moisture part-skim Mozzarella cheese, shredded
8 cups (8 ounces) tortilla chips

Preparation Time: 20 minutes

Preheat the oven to 350 degrees.

In a large skillet on medium heat, cook and stir the bacon until crisp. Remove the bacon from the skillet with a slotted spoon. Drain on paper towels. Discard all but two teaspoons of drippings from the skillet.

Add the potatoes, corn, onions, peppers and garlic to the reserved drippings. Cook for 8 to 10 minutes or until heated through, stirring occasionally.

Reserve two tablespoons of bacon for later use. Stir the remaining bacon into the potato mixture. Spoon into a nine-inch pie plate. Top with the cheese.

Bake for 12 to 15 minutes or until heated through. Top with the reserved bacon.

Serve with the tortilla chips.

Start to Finish Time: 35 minutes

HOW TO COOK POTATOES IN THE MICROWAVE

Place cubed potatoes in microwaveable bowl; cover with waxed paper. Microwave on HIGH 4 to 5 min. or just until tender.

VARIATION

Warm 16 (6-inch) flour tortillas as directed on package. Serve with potato mixture instead of the tortilla chips.

Per Serving (excluding unknown items): 103 Calories; 5g Fat (42.0% calories from fat); 2g Protein; 13g Carbohydrate; 1g Dietary Fiber; 2mg Cholesterol; 114mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1 Fat.

Appetizers

Per Serving Nutritional Analysis

Calories (kcal):	103	Vitamin B6 (mg):	.1mg
------------------	-----	------------------	------

% Calories from Fat:	42.0%
% Calories from Carbohydrates:	49.4%
% Calories from Protein:	8.6%
Total Fat (g):	5g
Saturated Fat (g):	1g
Monounsaturated Fat (g):	3g
Polyunsaturated Fat (g):	1g
Cholesterol (mg):	2mg
Carbohydrate (g):	13g
Dietary Fiber (g):	1g
Protein (g):	2g
Sodium (mg):	114mg
Potassium (mg):	77mg
Calcium (mg):	25mg
Iron (mg):	trace
Zinc (mg):	trace
Vitamin C (mg):	4mg
Vitamin A (i.u.):	41IU
Vitamin A (r.e.):	4RE

Vitamin B12 (mcg):	trace
Thiamin B1 (mg):	trace
Riboflavin B2 (mg):	trace
Folacin (mcg):	7mcg
Niacin (mg):	1mg
Caffeine (mg):	0mg
Alcohol (kcal):	0
% Refuse:	0.0%

Food Exchanges

Grain (Starch):	1/2
Lean Meat:	0
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	1
Other Carbohydrates:	0

Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories 103 Calories from Fat: 43

% Daily Values*

Total Fat 5g	8%
Saturated Fat 1g	6%
Cholesterol 2mg	1%
Sodium 114mg	5%
Total Carbohydrates 13g	4%
Dietary Fiber 1g	6%
Protein 2g	
<hr/>	
Vitamin A	1%
Vitamin C	6%
Calcium	2%
Iron	2%

* Percent Daily Values are based on a 2000 calorie diet.