

## **Appetizers**

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# **Mexican Potato Skin Bites**

Ortega Favorite Mexican Recipes

**Servings: 8**

**Preparation Time: 15 minutes**

**Start to Finish Time: 45 minutes**

**Bake Time:**

**20 small new red potatoes**

**1 tablespoon vegetable oil**

**1 packet (1.25 oz) Taco seasoning mix**

**6 ounces mexican chorizo, removed from casing (Or diced pepperoni)**

**1/2 cup (2 oz) Monterey jack cheese, shredded**

**1 can (4 oz) diced green chiles**

**Sour cream**

**1 jar (16 oz) Salsa**

Preheat oven to 425 degrees.

Place potatoes on baking sheet. Drizzle with oil and sprinkle with seasoning mix; toss to coat well. Roast until potatoes are fork tender, about 30 minutes. Set aside to cool.

Heat medium nonstick skillet over medium heat until hot. Cook chorizo, stirring occasionally, until browned, about 5 minutes. Set aside.

Slice potatoes in half. Using small spoon, scoop out most of interior, leaving about 1/4 inch of potato (reserve potato flesh for another use). Divide chorizo evenly among potatoes. Top evenly with cheese and chiles.

Bake until warmed through and cheese is melted, about 10 minutes. Top with sour cream and salsa.

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Per Serving (excluding unknown items): 64 Calories; 4g Fat (54.9% calories from fat); 2g Protein; 5g Carbohydrate; 1g Dietary Fiber; 6mg Cholesterol; 474mg Sodium. Exchanges: 0 Lean Meat; 1/2 Vegetable; 1/2 Fat; 0 Other Carbohydrates.