



Cheese Wedge Potato Skins



Ingredient List

Small red potatoes
Cheese, sliced into small squares. (You can choose any cheese that comes in a block or slices.)
Olive oil
Salt
Sour Cream
Bacon Bits
Green onions

Steps

Preheat oven or toaster oven to 400 degrees F. Line a large baking sheet with aluminum foil.

Using a sharp knife, make several slices through each potato, avoid cutting all the way through. Place potatoes on baking sheet. Rub with olive oil and sprinkle with salt. Bake for 30 minutes, or until potatoes are tender.

Place cheese squares in between several of the cuts on each potato. Return to the oven for 5-10 additional minutes, until cheese has melted.

Let the potatoes cool before topping with sour cream, bacon bits, green onions, salsa, beans or your topping of choice. Enjoy!