Fiesta Baked Potatoes



Add some flare to an otherwise plain baked potato. With avocado, black beans, tomatoes, peppers and corn these fiesta potatoes are sure to give your mouth a zing.

Timing

Prep time	Total time	Skill level
10 mins	**1 hr 15 mins**	**Easy**

What You'll Need

- 2 tsp. olive oil, divided
- 4 large potatoes
- ½ lb. lean ground beef (90% or higher)
- 1 Vidalia® onion, diced
- 1 Red Sun Farms® bell pepper, diced
- 2 Tbsp. garlic, minced
- 2 Tbsp. chili powder
- 2 tsp. oregano
- 2 tsp. cumin
- ¾ cup no salt added corn
- 1 (16 oz.) can low sodium black beans, drained, rinsed
- 1 large Red Sun Farms® tomato, diced

- 1 avocado, diced
- 1 tsp. lime juice
- 1 Tbsp. cilantro, minced (optional)

Directions

1. Preheat oven 400°F.
2. Scrub and dry potatoes. Rub with 1 tsp. oil and prick with fork. Bake for 45 - 60 minutes, or until skins are crispy and insides are soft.
3. Heat remaining oil in large skillet over medium heat. Add beef and cook for about 10 minutes, or until no longer pink. Drain fat from pan.
4. Return pan to heat; add onion, peppers, garlic, chili powder, oregano and cumin. Cook for 5 minutes. Add corn and beans and cook for 2 minutes or until onion is translucent and beef is no longer pink.
5. While beef mixture is cooking, mix tomato, avocado, lime juice and cilantro in small bowl. Let marinate.
6. Once potatoes are cooked, remove from oven and let cool slightly. Cut potatoes in half, scoop out ½ of potato flesh from each half and reserve for other use.
7. Fill each half with beef and vegetable mixture. Top with avocado and tomato mixture.