Potato Skins Stuffed with Peppers & Tomatoes



A fresh way to brighten up potato skins.

Timing

Prep time	Total time	Skill level
30 mins	**60 mins**	**Easy**

What You'll Need

- 2 Large potatoes (Russet for better skins but gold or white can be used)
- ½ Red pepper diced small
- ½ Orange pepper diced small
- ½ Yellow pepper diced small
- ½ Small tomato diced remove liquid
- ½ Cup Gruyère cheese
- ½ Cup fresh chopped chives or green onions
- ½ Cup sour cream
- Optional: 3 strips of crispy bacon
- 2 tbsp. Olive oil

Directions

1. Wash potatoes and bake in the oven at 400°F for 45 minutes or until tender inside. Let cool.
2. Cut potato lengthwise and scoop out insides leaving ¼ inch for stability.
3. Season inside and out with salt and pepper. Brush with olive oil.
4. Bake for another 10 minutes per side.

Potato Stuffing

1. Mix remaining potato with most of the peppers, tomatoes, and cheese. (Retain some of each for topping and add bacon if desired). Season mix with salt and pepper and 1 tbsp. of olive oil.
2. Top potatoes with remaining peppers, and cheese. Place on a baking tray in the oven at 400°F for 15 minutes.
3. Remove from oven. Add a dollop of sour cream and fresh chives or green onions. Serve warm.