



# *Filling Recipes for* **Baby Potato Skins**

## TEX-MEX FILLING

- 3 pounds.... cooked ground beef
- 3 tbsp..... Taco Seasoning
- 2 cups..... Kidney Beans, drained and coarse chopped in food processor
- 2 cups..... Nacho Cheese Sauce
- 1/2 cup..... Dehydrated Onions

Preheat oven to 375 degrees. Mix filling ingredients together in a large bowl. Line a sheet pan with parchment paper and place 60-70 potato cups on the pan skin side down. Heat the potato cups for about 8 minutes. Remove pan from oven and spoon the filling mixture into the potatoes to round and over fill the cups to make generous bite-size portions. Return pan to the oven for about 10 more minutes, or until filling and potatoes are heated through. Hold unserved filled potato cups in a low oven, covered with a sprayed sheet of parchment.



## SUN DRIED TOMATO PESTO FILLING

- 1—3 lb..... Cream Cheese Block
- 2 cups..... Sun Dried Tomato Pesto Sauce
- 1/2 cup..... Dehydrated Onions (optional)

Thaw Sun Dried Tomato Pesto Sauce. Allow cream cheese to soften. Cut into 1 inch cubes and place in a mixing bowl. Add the pesto sauce in increments as the mixer works on low speed until sauce and cream cheese are blended. Add onions. Bake or fry potato skins, then use pastry bag and tip or a spoon to fill potato skins with filling.



## BLEU CHEESE POTATO FILLING

- 1 pk (16.4oz) ..... Idahoan Baby Reds Flavored Mashed Potatoes
- 5-6 cups..... Boiling Water
- ..... Bleu Cheese Salad Dressing to taste

In a large mixing bowl combine the boiling water and the Baby Reds Mashed Potato dry mix. Stir to blend. The mixture will be very dry. Add Bleu Cheese Salad Dressing incrementally, mixing and tasting as you go to achieve the texture and flavor balance you desire. More water may be needed when the flavor is right, but more texture is desired. Heat the potato skin cups in a 375 degree oven, for 6-8 minutes on a sheet pan lined with parchment paper. Remove pan from oven and spoon a generous amount of filling into each cup. Return to oven for 8-10 minutes, or until heated through. Hold unserved cups in a low oven covered with a sprayed sheet of parchment.



from the kitchen of corporate chef,

*Roger Tappen*

