



SKYLINE CHILI LOADED POTATO SKINS

Ingredients:

- (6) Small Russet Potatoes
- (1) Bag of Skyline Shredded Cheddar Cheese
- (1) 14oz Skyline Chili Pouch
- 1/3 cup Chives
- 3/4 cup of Sour Cream

Recipe:

1. Preheat oven to 400 degrees F
2. Poke potatoes with a fork and bake for about an hour or until soften
3. Once cooled, cut potatoes in half and scoop out the inside
4. Add chili to the potato halves
5. Adjust over temperature to 450 degrees F and bake potatoes with chili for 10 minutes
6. Once cooked, top with cheese, chives, and sour cream

Pro Tip: Place sour cream in a resealable bag and pipe onto potatoes for a more precise application
Let cool & enjoy!

Find ingredients at the grocery

Look for these quality Skyline products at your local grocery store.

KROGER

WALMART

MEIJER