

Cheesy Potato Skin Appetizers

- $\frac{2}{3}$ cup Zesty Pico de Gallo (page 50) or purchased salsa
- 5 potatoes (4 to 5 ounces each)
- Butter-flavored cooking spray
- $\frac{1}{2}$ (8-ounce) package reduced-fat cream cheese
- 2 tablespoons reduced-fat sour cream
- $\frac{1}{8}$ cup shredded reduced-fat sharp Cheddar cheese
- 2 tablespoons sliced black olives (optional)
- $\frac{1}{4}$ cup minced fresh cilantro (optional)

1. Prepare Zesty Pico de Gallo; cover and refrigerate.
2. Preheat oven to 425°F. Scrub potatoes; pierce several times with fork. Bake 45 minutes or until soft. Cool.
3. Cut each potato in half lengthwise. Scoop out insides of potatoes with spoon, leaving $\frac{1}{4}$ -inch-thick shell. (Reserve insides for another use, if desired.) Place potato skins on baking sheet; spray lightly with cooking spray.
4. Preheat broiler. Broil potato skins 6 inches from heat 5 minutes or until lightly browned and crisp.
5. Reduce oven temperature to 350°F. Combine cream cheese and sour cream in small bowl; stir until well blended. Divide evenly among potato skins; spread to cover. Top with Zesty Pico de Gallo, cheese and olives, if desired. Bake 15 minutes or until heated through. Sprinkle with cilantro.

Makes 10 servings

continued on page 50

