



Garlic Tomato Potato Skins

DIRECTIONS

DEEP FRY: Fry Half Shells at 350°F - 360°F (180°C - 185°C) for 2 ½ - 3 minutes or until golden brown and crisp.

CONVECTION OVEN: Heat Half Shells at 375°F (190°C) for 10 – 15 minutes.

CONVENTIONAL OVEN: Heat Half Shells at 425°F (220°C) for 14 – 16 minutes

Combine tomatoes, basil and garlic. Season with salt and pepper, if desired. Cut Half Shells in half lengthwise and fill each strip with 1 heaping tablespoon (15 ml) of tomato mixture. Sprinkle prepared strips with combined cheeses and bake until cheese melts and strips are slightly browned.

CONVECTION OVEN: 375°F (190°C) for 1 – 2 minutes;

CONVENTIONAL OVEN: 425°F (220°C) for 2 – 3 minutes.

Yield

12 (1/2 cup/125 ml) servings

Ingredients

48 each Rus-ettes® Spud-Skin® Baked Half

2 lbs (1 kg) Tomatoes, seeded and chopped

1/3 cup (75 mL) Fresh basil, chopped

3/4 tsp (4 mL) Garlic Powder as needed

Salt and Pepper as needed

6 oz (180 g) Mozzarella cheese, shredded

1/3 cup (75 mL) Parmesan cheese, grated