

# Delicious (and healthy) Potato Skins

From Jill {i run i eat}

<http://irunieat.com>

## Ingredients:

4-6 Large baking potatoes

8 – 12 Strips turkey bacon

½ - 1 cup shredded cheese

Seasoning salt

## Alternatives:

½ - 1 pound ground beef

½ - 1 pound ground turkey

## Directions:

1. Bake potatoes in either oven or microwave
2. Cook bacon on stove top until crispy
3. Once potatoes are baked, cut in half the long way
4. Scoop out the middle of the potato, leaving a thin layer on the skin
5. Cut skins into half (to give 4 skins for each potato)
6. Cut bacon into small pieces
7. Line skins on greased cookie sheet
8. Fill skins with bacon and sprinkle with seasoning salt
9. Top with shredded cheese
10. Place in oven at 350 for 5-10 minutes (or until cheese has melted)