



Recipes

MISSIONFOODSERVICE.COM

Mexican-Style Stuffed Potatoes

Serves 6

Ingredients:

2 1/2 oz. Mission® Pre-cut Unfried Yellow Corn Tortilla Chips (06941)
2 tsp. Southwest Seasoning
4 oz. Milk
4 - 10 oz. Russet Potatoes
4 oz. Mexican-blend Cheeses or grated Cheddar Cheese
1 oz. fresh Cilantro , chopped
1 oz. Green Onion , chopped
1/2 oz. Garlic , minced
Salt and Pepper to taste
8 oz. Precooked Southwest Seasoned Chicken , diced (optional)
Salsa to garnish
Sour Cream to garnish

Directions:

1. Fry Mission® tortilla chips in a deep fat fryer heated to 350° F. Fry until crisp, about 40 seconds. Remove from oil and drain. Sprinkle with any Southwest or Pico de gallo seasoning.
2. Position rack in top third of oven and preheat to 425° F. Pierce each potato several times with a fork. Bake on rack until tender, about 1 hour. Remove potatoes and maintain oven temperature.
3. Cut open each potato lengthwise down the side. Scoop potato from skins placing into large bowl, leaving skins aside. Mash potato with milk. Mix in cheese, cilantro, onions, optional chicken, salt, pepper, and garlic.
4. Fill potato skin shells with potato mixture, mounding in center. Top with chips. Return stuffed potatoes to oven and bake until heated through, about 20 minutes.
5. Top potatoes with salsa and sour cream to serve.