



POTATO SKIN ROUNDS

Submitted by Cindy Ference, Coquitlam, British Columbia

4 large potatoes

2 Tbsp. olive oil

1 tsp. **Southwest Gourmet Seasoning Mix**

½ tsp. **Garlic Pepper with a Twist of Lime**

1 cup cheddar cheese, grated

8 pieces of bacon, cooked and sliced

Sour cream

Green onion, chopped (or **Spinach & Herb Mix**)

Slice 4 large potatoes into rounds.

In a bowl, mix the potato slices with the **Southwest Gourmet Seasoning** and **Garlic Pepper with a Twist of Lime**.

Place on parchment paper lined baking sheets.
Bake at 400°F for 30 minutes.

Remove pan from oven, sprinkle with cheese and bacon.
Put pans back in oven for 5 minutes or until cheese melts.

Remove pan from oven. Garnish with a dollop of sour cream and either chopped green onion or a sprinkle of **Spinach & Herb Mix**.

