Serves: 2 · Serving size: 2 slices



Loaded Potato PLANKS

2 slices bacon

1 large russet potato, scrubbed

1/4 tsp. kosher salt

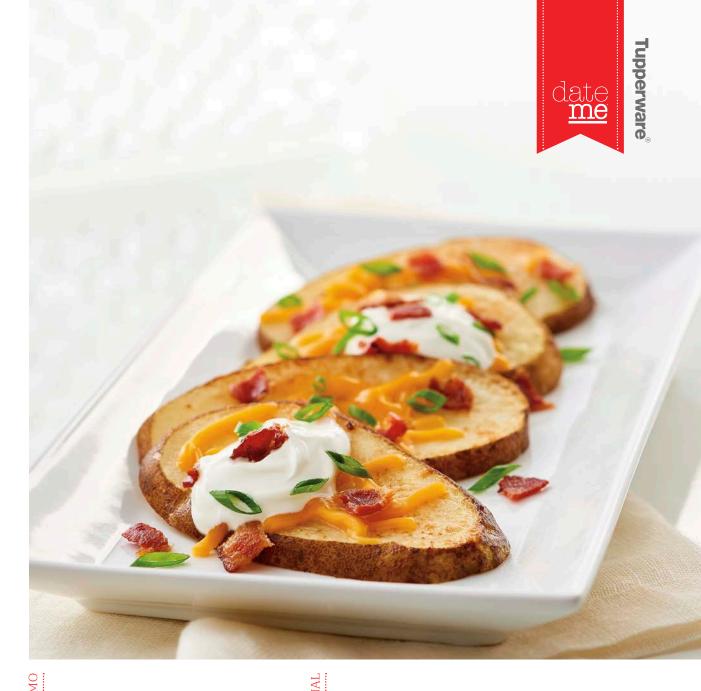
¼ cup sour cream

1/2 cup shredded Cheddar

2 tbsp. thinly sliced green onion

- 1. Set Mandoline round knob to #2, triangular knob to "lock" and select the straight v-shaped blade insert.
- Using a knife, cut potato in half lengthwise, discard ends and attach one half to food guider and push guider down Mandoline to create 4 (¼"/5 cm) planks. Set aside.
- 3. Place bacon in the base of the MicroPro $^{\text{TM}}$ Grill. Place cover on bacon in the grilling position.
- 4. Microwave on high power 3 minutes. Flip bacon and microwave on high power 3 minutes. Remove bacon, set aside. Crumble when cool.
- 5. Place potatoes in the base of the MicroPro™ Grill. Sprinkle with salt. Place cover on potatoes in the casserole position.
- Microwave on high power 3 minutes. Flip potatoes, place cover on potatoes in the grilling position. Microwave on high power 3 minutes or until the desired doneness.
- 7. Top potatoes with sour cream, crumbled bacon, Cheddar and green onion. Serve warm or at room temperature.

Nutritional Information (per serving): Calories: 240 Total Fat: 15g Saturated Fat: 9g Cholesterol: 50mg Carbohydrate: 16g Sugar: 3g Fiber: 1g Protein: 11g Sodium: 530mg Vitamin A: 10% Vitamin C: 25% Calcium: 20% Iron: 6%









Cups

