

Super Skins

Prep Time: 15 min

Total Time: 30 min

Makes: 24 servings, one potato skin each

- 6 medium baking potatoes, baked
- 2 Tbsp. oil
- 1 jar (15 oz.) CHEEZ WHIZ Cheese Dip, heated
- 1/4 cup OSCAR MAYER Real Bacon Bits
- 1/2 cup BREAKSTONE'S or KNUDSEN Sour Cream
- 1/4 cup green onion slices

PREHEAT oven to 375°F. Cut potatoes in half lengthwise; scoop out centers, leaving 1/4-inch-thick shells. (Reserve centers for another use.) Cut shells in half crosswise.

PLACE shells, skin sides down, on baking sheet; brush insides of shells lightly with oil.

BAKE 15 min. or until golden brown. Top evenly with CHEEZ WHIZ, bacon bits, sour cream and onions.

