

# Two~Bite Chicken Potato Skins



Fingerling potatoes make these potato skins a two~bite delicacy

Makes 24

12 fingerling potatoes, scrubbed	2 garlic cloves, minced, divided use	1t dried basil
4 bacon slices	1/4c black olives, chopped	1/2 pound chicken breast, cooked, shredded
1T butter	2T onion, chopped	Sour cream, for topping
1/4t garlic powder	3/4c Mozzarella cheese, divided use	Dried parsley, for garnish
pinch salt	1/2c tomato sauce	

Preheat oven to 350. Place potatoes on baking sheet and bake on middle rack until fork tender, 45~55 minutes depending upon size. Remove from oven and let sit until cool enough to handle.

While potatoes are baking, spread bacon on a small sheet pan and bake in the oven for 25~30 minutes or until crispy. Drain bacon on paper towel and crumble when cooled.

Cut potatoes in half, lengthwise, and spoon out the potato, leaving a thin shell. Melt the butter in saucepan, add 1/4 of the minced garlic and salt. Brush potatoes skins the butter and garlic mixture.

Place potatoes on baking sheet and bake 12~15 minutes or until slightly crispy.

Mix together remaining garlic, black olives, onion, 3/4 of the mozzarella cheese, tomato sauce, basil and shredded chicken. Fill potato skins with chicken mixture and top with remaining mozzarella. Bake 10 minutes or until hot and bubbly.

Garnish with crumbled bacon, sour cream and dried parsley. Serve hot, warm or room temperature.

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