

BBQ Chicken Potato Skins

Ingredients

- 5 small baking potatoes
- 2 tbsp olive oil
- 1 tsp garlic powder

- 2 cups prepared BBQ chicken, heated
- ½ cup shredded cheddar cheese
- 1 green onion, diced

Toppings: sour cream, hot sauce or jalapenos

Instructions

1. Preheat the oven to 350*.
2. Poke the potato with a fork a few places around it. Then, place on a baking sheet and bake for about 1 hour, until the potato is soft.
3. Once cooled, cut lengthwise in half, then scoop out the inside leaving the outer shell with just a bit of the potato flesh.
4. Brush outer skin with oil, sprinkle garlic powder.
5. Top with chicken, cheese, and green onion and desired toppings. Return to oven, heat for 8 minutes.
6. Enjoy!