
Crispy Baked Potato Skins with Cheez Sauce

Description

Cheesy in flavor, this tasty (dairy-free) sauce served over spicy, crispy potatoes hot out of the oven, are great pupus to enjoy with friends.

Total time: 1 hr Yield: 4 servings

Ingredients

4 to 6 small russet potatoes (washed, cut in half and baked)
2 Tbsp olive oil
1 1/4 tsp salt (divided)
1/2 tsp chili powder
1 cup cashews
1 cup hot water
2 oz pimentos
1 Tbsp lemon juice
1/2 tsp onion powder
1/2 tsp garlic powder
1/2 tsp paprika
1/3 cup green onions or chives (chopped fine)

Prep Time: 15 min Cooking Time: 45 min Total Time: 1 hr

Instructions

Bake the potatoes, cut side face down on a parchment paper lined baking sheet, at 400°F for 20 to 30 minutes based on size, until cooked through. Cool slightly, then scoop out some of the inner potato to leave an indent.

In a small bowl combine the olive oil, 1/4 tsp. salt and chili powder and mix well. Baste the cut side of the potatoes and reheat face-up, on the same pan at 350°F for about 10 to 15 minutes or until crispy.

While reheating, blend the cashews, hot water, pimentos, lemon juice, onion powder, garlic powder, paprika and 1 tsp. salt to make the cheez sauce in a blender until very smooth. It may take a few minutes. Pour over the potato skins; garnish with chopped green onions and serve right away. Chef Alyssa's "Cheez Sauce" is a vegetarian, non-dairy version using cashews.

Recipe brought to you by:

Chef Alyssa Moreau