

# STUFFED POTATOES WITH SALSA & BEANS

## *INGREDIENTS*

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- 4 medium russet potatoes
- ½ cup fresh salsa
- 1 ripe avocado, sliced
- 1 (15 ounce) can pinto beans, rinsed, warmed and lightly mashed
- 4 teaspoons chopped pickled jalapeños

## *STEPS*

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1. Pierce potatoes all over with a fork. Microwave on Medium, turning once or twice, until soft, about 20 minutes. (Alternatively, bake potatoes at 425 degrees F until tender, 45 minutes to 1 hour.) Transfer to a clean cutting board and let cool slightly.
2. Holding them with a kitchen towel to protect your hands, make a lengthwise cut to open the potato, but don't cut all the way through. Pinch the ends to expose the flesh.
3. Top each potato with some salsa, avocado, beans and jalapeños. Serve warm.