

Twice Baked Salsa Potatoes with Fajita Vegetables

Servings: 2

Adapted from

<http://ohmyveggies.com/recipe-twice-baked-salsa-potatoes-with-fajita-veggies/>

Ingredients

2 large russet potatoes, pierced with fork
1/4 cup salsa
1/4 cup reduced fat sour cream
1/2 cup reduced fat shredded cheese
1/4 tsp salt
1/4 tsp pepper
1 Tbsp olive oil
1 small onion, thinly sliced
1 tsp chili powder
1 tsp ground cumin
1 tsp garlic powder
1 medium zucchini, halved lengthwise and thinly sliced
Kernels from one ear of corn

Preparation

- 1) Preheat oven to 400 degrees. Wash and dry potatoes. With a fork or sharp knife, pierce each potato 2 or 3 times. Place potatoes in a circle on a paper towel, leaving a 1-inch space between each potato. Cook on HIGH in microwave for 15 to 20 minutes or until tender when pierced with a fork, turning once during cooking.
 - 2) Cut potatoes in half; scoop out insides and transfer them to medium bowl. Mash insides with salsa, sour cream, cheese, salt and pepper. Put filling back into potato skins and bake for 10 minutes in the oven.
 - 3) Meanwhile, heat olive oil in a medium saucepan over medium-high heat. Add onion and cook until softened, 2-3 minutes, stirring frequently. Stir in chili powder, cumin, and garlic powder; cook 30 seconds. Add zucchini and continue to cook, stirring frequently, 3-4 minutes or until softened. Add corn and cook until heated through, about 1 minute.
- Top each potato with the vegetable mixture and serve.