

Chili Topped Potatoes

Servings: 2

From <http://www.myrecipes.com/recipe/chili-topped-potatoes-10000000257725/>

Ingredients

1/2 lb ground sirloin

1/2 onion, chopped

15 oz can pinto beans, rinsed and drained

8.5 oz can whole kernel corn, rinsed and drained

14.5 oz can diced tomatoes and green chilies, rinsed and drained

1/2 envelope reduced-sodium taco seasoning (save the rest)

1/2 envelope Ranch-style dressing mix (save the rest)

1 cup water

2 large baking potatoes

Toppings: shredded Cheddar cheese, chopped green onions

Preparation

1) Cook ground beef and onion in a Dutch oven or large pot, stirring until beef crumbles and is no longer pink; drain and return to pan.

2) Stir in pinto beans and next 5 ingredients; bring to a boil. Reduce heat, and simmer, stirring occasionally, 20 minutes.

3) Scrub potatoes; prick several times with a fork. Microwave potatoes 1 inch apart on paper towels at HIGH 14 minutes or until done, turning and rearranging after 5 minutes. Let stand 2 minutes.

4) Split potatoes, and top evenly with chili. Serve with desired toppings.

*Most likely will have leftover chili. Save to eat for lunch the next day or freeze to make the meal again!