

GARLIC NEW POTATO SKINS

- 12 small new potatoes (2" diameter), about 2 lb, scrubbed
- 2 Tbsp olive or vegetable oil
- 2 tsp **TSG Outrageously Garlic**
- 1 tsp salt
- ½ cup sour cream
- 1 tsp **TSG Over-the-Edge Herbed Spinach**
- 2 green onions, minced, optional

1. Heat oven to 400°F. Cut potatoes in half; scoop out centers with melon ball cutter or spoon, leaving 1/4" thick shell. Discard centers.
2. Toss potatoes with oil in large bowl to coat. Arrange potato shells, skin side down, in single layer on foil-lined baking sheet. Sprinkle with garlic seasoning and seasoned salt. Bake in 400°F oven until tender and golden brown, 22 to 24 minutes. Cool slightly.
3. Mix sour cream and spinach seasoning in small bowl. Spoon 1 tsp into each potato shell. Garnish with green onions, if desired. Serve immediately.

Shortcut: If time is short, scoop out potato shells as in Step 1; place in microwave-safe dish with 1 Tbsp water. Microwave, covered, on HIGH 5 minutes. Drain well. Proceed with Step 2, reducing baking time to 10 minutes. Finish with Step 3.