

Chili Cheese Potato Bites



Ingredients:



- 20 baby gold potatoes
- 1 10-ounce can no-bean chili
- 1 cup [Hiland Dairy Colby Jack Cheese](#), shredded
- Salt and pepper, to taste
- Garlic powder, to taste
- [Hiland Dairy Sour Cream](#), to taste
- Bacon bits, to taste

Directions:

Bring a large pot of water to a boil.

Add potatoes and boil until fork-tender. Remove from water and let cool.



While the potatoes are cooling, preheat the oven to 400 F.

After potatoes have cooled, cut each in half and then cut a small slice off of the bottom so the potato can sit upright without rolling over. Scoop out the pulp, leaving a thin layer of potato on the skin of each potato half, and place on a baking sheet lined with aluminum foil.



Sprinkle the inside of each potato with salt, pepper and garlic powder.



Fill each potato with chili and top with cheese.



Bake for 10 minutes.

Remove from the oven and top with sour cream and bacon. *Tip: These are best served warm.*