

Party Potatoes

Ingredients:

- 4 large unpeeled baking potatoes (about 3 pounds)
- 2 cups shredded Colby Jack cheese
- 9 bacon slices, cooked crispy & crumbled
- 1/2 cup green onions sliced
- 1/8 cup CHIPOTLE or HARISSA Extra Virgin Olive Oil, (plus more for greasing)
- 1/4 cup TANGERINE BALSAMIC

Preparation:

- Preheat oven to 450 degrees.
- Cut potatoes into 1/4" slices and lightly oil both sides of potatoes (an oil spritzer works great!)
- Place potatoes in a single layer on a baking sheet. Bake 20 minutes or until lightly browned.
- While potatoes are baking combine cheese, bacon and green onion.
- In a medium bowl combine Extra Virgin Olive Oil and balsamic, mix until well combined.
- Remove potatoes from oven and brush each potato slice with oil mixture and top with cheese mixture.
- Return to oven and bake an additional 3-5 minutes until cheese melted. Makes approximately 48 potato slices.