



# Hasselback Potato Bites

Recipe from [www.thecomfortofcooking.com](http://www.thecomfortofcooking.com)



## Ingredients

1 lb. small potatoes  
(about 2" across - Red or Yukon)  
Olive oil  
Kosher salt  
Sliced cheese (your choice – I used  
Colby Jack), cut into small squares

**For topping:**  
Light sour cream  
Cooked bacon, chopped  
Sliced green onion



## Directions

Preheat oven to 400 degrees F. Line a large baking sheet with aluminum foil.

Using a sharp knife, make several cuts through each potato, avoiding cutting all the way down. Place potatoes on baking sheet. Rub with olive oil and sprinkle with salt.

Bake for 30 minutes, until potatoes are tender. Place cheese squares in between a few of the cuts on each potato. Return to oven for 5-10 additional minutes, until cheese has melted. Let cool 10 minutes before topping with sour cream, bacon and green onions, or your desired toppings.

Yield: 10-15 servings  
Serving Size: 1 Potato

Serve warm or at room temperature.

Visit [secondharvestkitchen.org](http://secondharvestkitchen.org) to find more recipes, free classes, and ways to get involved!



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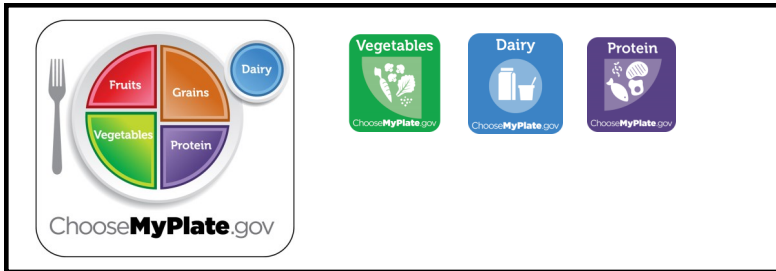
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# Fast Facts



## Featured Food Groups



## Cooking Tips



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## Nutrition Facts



### Nutrition Facts

15 servings per container

**Serving size** 1 each

**Amount Per Serving**  
**Calories** 200

% Daily Value\*

**Total Fat** 12g 15%

Saturated Fat 5g 25%

Trans Fat 0g

Polyunsaturated Fat 1g

Monounsaturated Fat 4g

**Cholesterol** 25mg 8%

**Sodium** 390mg 17%

**Total Carbohydrate** 18g 7%

Dietary Fiber 2g 7%

Total Sugars 1g

Includes 0g Added Sugars 0%

Sugar Alcohol 0g

**Protein** 7g 14%

Vitamin D 0mcg 0%

Calcium 1092mg 80%

Iron 0.18mg 0%

Potassium 24158mg 510%

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

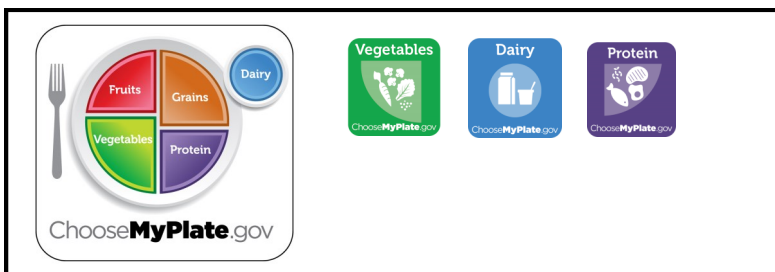
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