

# ZESTY POTATO SKINS

*Gluten Free, Low Carb / Diabetes Friendly, Lower Saturated Fat, Lower Sodium, Vegetarian*

*Serves: 3 potato skins*

## **Nutrition (per serving)**

Calories: 64	Total Carbohydrate: 11
Total Fat: 0.5 g	Dietary Fiber: 1 g
Saturated Fat: 0 g	Protein: 4 g
Sodium: 125 mg	

## **Ingredients**

6 medium red potatoes (about 1 ¼ pounds total), baked

Cooking spray

½ tsp garlic powder

½ tsp chili powder

½ tsp ground cumin

1/8 tsp pepper

8 ounces fat-free cottage cheese, undrained

½ tsp grated lime zest

- 1 ½ Tbsp fresh lime juice
- 1 Tbsp green onions (green part only), finely chopped
- ¼ tsp chili powder
- 4 large black olives, each cut into 6 slices

### **Directions**

1. Preheat oven to 450 degrees.
2. Cut each baked potato in half. Scoop out the centers, leaving about ¼ inch of potato around the inside. Cut each half in half. Lightly spray the pulp side with cooking spray.
3. In a small bowl, stir together the garlic powder, ½ tsp chili powder, the cumin, and pepper. Sprinkle on the pulp side. Place with the skin side down on a baking sheet. Bake for 15-20 minutes, or until lightly browned.
4. Meanwhile, in a food processor or blender, process the remaining ingredients except the olives until smooth. Spoon about 1 tsp mixture into each baked potato skin. Top each piece with an olive slice.