



CHEESY SHRIMP POTATO SKINS

Indulge in our cheesy potato skins featuring SeaPak® shrimp poppers.

Yield: 8



INGREDIENTS

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| 1 pk. | 28 oz SeaPak® Shrimp Poppers |
| 8 Unit | large baking potatoes |
| | Kosher Salt |
| | Freshly ground black pepper |
| 6 Slice | Bacon, cooked crisp and crumbled |
| 1 C | Vegetable oil |
| 3 1/2 C | Grated Cheddar cheese |
| 1 C | Sour cream |
| 2 Unit | green onions, chopped (green parts only) |

DIRECTIONS

- 1 Bake SeaPak® Shrimp Poppers according to package directions and keep warm.
- 2 Preheat oven to 375°F
- 3 Line a baking tray with parchment paper and set aside.
- 4 Pierce the potatoes with a fork and microwave on high until soft (approximately 15 minutes).
- 5 Cut the potatoes in half vertically and scoop the inside out of all twelve pieces, leaving a 1/4-inch thickness of the potato inside the skin and creating a potato shell (save the inside of the potatoes for another use).
- 6 Lightly salt and pepper the skins.
- 7 In a large sauté pan, heat the oil to 360°F.
- 8 Place the potato shells face down in the oil and fry for 5 minutes each.
- 9 Fill each potato shell with a thin layer of cheese.
- 10 Bake just until the cheese has melted (approximately 5 to 7 minutes). Serve hot with a dollop of sour cream and a