

Salsa Beef Potatoes

2 medium baking potatoes, scrubbed

6 oz. ground beef

½ cup salsa

2 to 4 tablespoons dairy sour cream

½ to 1 oz. (2 to 4 tablespoons) shredded Cheddar or Monterey Jack Cheese

Chopped tomato

Chopped green onions

Salsa

Microwave Directions:

Pierce potatoes with fork. Place on microwave-safe roasting rack. Microwave on HIGH for 3 minutes; turn potatoes. Continue to microwave on HIGH for an additional 3 to 6 minutes or until tender. Set aside.

Place ground beef in 1 quart microwave-safe casserole; cover with waxed paper. Microwave on HIGH for 2 to 3 minutes or until no longer pink, stirring once during cooking; drain. Stir in ½ cup salsa.

Cut potatoes in half lengthwise; mash slightly with fork. Place 2 halves on each of 2 plates; spoon beef mixture evenly over potato halves. Top each with sour cream, cheese, tomato and green onions. Serve with additional salsa. 2 servings.

Conventional Directions:

Heat oven to 350°F. Pierce potatoes with fork. Bake at 350°F, for about 1 hour or until tender.

In small skillet, brown ground beef; drain. Stir in ½ cup salsa. Cut potatoes in half lengthwise; mash slightly with fork. Continue as directed above.

TIP:

For tandem cooking, prepare potato according to microwave directions. Meanwhile, prepare meat mixture according to conventional directions.