

Blackened Chicken & Jalapeño Red Potato Skins

6 servingsPrep time: 30 minutes (includes chill time)Cook time: 45 minutes

Ingredients

6 medium size red potatoes, scrubbed, pricked with fork for baking 2 tablespoons blackened seasoning, divided 4 tablespoons lard, divided 1/2 pound boneless chicken breast 1 tablespoon lime juice 1/3 cup sour cream 6 tablespoons chives or scallions, finely chopped, divided 1 small jalapeño pepper, stemmed, membranes and seeds removed, finely chopped 1/4 teaspoon salt 1/8 teaspoon ground pepper 3 ounces Monterey Jack cheese, grated

Directions

Pre-heat oven to 400 degrees F.

Coat potatoes with 2 tablespoons melted lard and 1 tablespoon blackened seasoning and place in an ovenproof dish then bake 30 minutes. Remove from oven and cool.

Once cool, cut potatoes in half and scoop out insides leaving 1/4 inch rim. In a bowl, mash potato with forks or potato masher. Add sour cream, 4 tablespoons chives or scallions, jalapeño pepper, salt and pepper mashing until well incorporated.

In a skillet over medium heat, melt 2 tablespoons lard. Add chicken and cover pan cooking for 5 minutes, turn and sprinkle with lime juice then cover and cook another 5 minutes or until juice runs clear and chicken is not pink inside. Place chicken on a work surface and shred with 2 forks and place back in pan to absorb any lard and juices remaining.

Heat oven to broil. Arrange potato skins on a baking sheet and fill with potato mixture. Top with shredded chicken and sprinkle with cheese, remaining 1 tablespoon blackened seasoning and 2 tablespoons chives or scallions. Broil for 3-5 minutes or until cheese is melted and potatoes are golden.