# **Chili Baked Potato**

## Servings: 8

#### Ingredients

- 8 medium baking potatoes (4-lbs. total)
- 2 cans (15 oz.) Stagg Chili Turkey Ranchero

#### **Directions:**

- 1. Scrub potatoes and prick once or twice on each side with a fork.
- 2. Place potatoes in a covered casserole dish and bake at 400 degrees for 1 hour.
- 3. Heat chili on stove top in a saucepan.
- 4. Let potatoes rest 5- to 10-minutes after removing from the oven.
- 5. Open the potato like you would for a typical baked potato that you were going to add condiments to, but top this one with ½ c. chili and optional condiments as desired.

### **Optional add-ons:**

- LIGHT sour cream
- Salsa, fresh
- Shredded, cheddar cheese

#### **Nutrition:**

| <b>8 oz potato, t</b><br>calories: 282<br>sugars: 4.8g            | pped with ½ c. chi<br>protein: 12.7g<br>sodium: 353mg                      | li<br>total carbohydrate: 53.4g<br>dietary fiber: 7.5g      | total fat: 2.3g<br>saturated fat: 0.7g               |
|---|--|---|--|
| Nutrition:<br>LIGHT sour c<br>calories: 35<br>sugars: 2g          | <b>ream, 2 Tbl.</b> (Lucerr<br><i>protein</i> : 2g<br><i>sodium</i> : 55mg | ne brand)<br>total carbohydrate: 3g<br>dietary fiber: 0g    | <i>total fat</i> : 2g<br><i>saturated fat</i> : 1.5g |
| <b>Nutrition:</b><br>Salsa, fresh -<br>calories: 5<br>sugars: <1g | <b>2 Tbl.</b><br>protein: 0g<br>sodium: 180mg                              | <i>total carbohydrate</i> : 1g<br><i>dietary fiber</i> : 0g | <i>total fat</i> : 0g<br><i>saturated fat</i> : 0g   |
| Nutrition:<br>Shredded Cha<br>calories: 56.9<br>sugars: 0.7g      | eddar Cheese, 2 Tb<br>protein: 3.5g<br>sodium: 87.7mg                      | I.<br>total carbohydrate: 0.2g<br>dietary fiber: 0.0g       | total fat: 4.7g<br>saturated fat: 3g                 |

