

# Tailgating Loaded Potato Bites

RECIPE MAKES: 8 SERVINGS

## INGREDIENTS

- 5 red potatoes, thinly sliced
- 1 Tbsp. extra virgin olive oil
- 1 avocado
- 2 Tbsp. lemon juice, freshly squeezed
- ¼ cup cilantro
- 14 ounce tomatoes, diced
- 4 ounce green chilies
- 1 Tbsp. fresh lime juice
- 1 clove garlic
- 1/4 teaspoon ground cumin
- 1 Tbsp. yellow onion, chopped

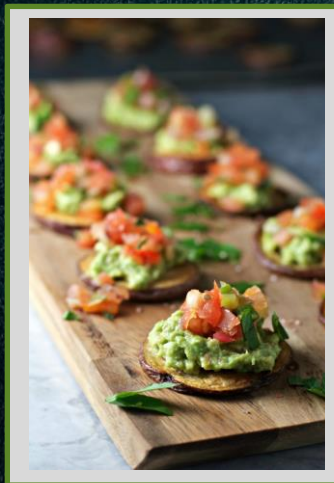
## NUTRITION INFO

Nutrition Facts	
servings per container	
<b>Serving size</b>	<b>5 Potato Bites</b>
Amount per serving	
<b>Calories</b>	<b>100</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 4.5g	<b>6%</b>
Saturated Fat 0.5g	<b>3%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 15mg	<b>1%</b>
<b>Total Carbohydrate</b> 14g	<b>5%</b>
Dietary Fiber 3g	<b>11%</b>
Total Sugars 3g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 2g	
<b>Vitamin D</b> 0mcg	<b>0%</b>
<b>Calcium</b> 17mg	<b>2%</b>
<b>Iron</b> 1mg	<b>6%</b>
<b>Potassium</b> 506mg	<b>10%</b>

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## PREPARATION

1. Preheat oven to 450°F. Place sliced potatoes into bowl. Add in oil and mix until potatoes are evenly coated.
2. Place in a single layer on baking sheet and bake for 20 to 25 minutes. Flipping once half way.
3. While baking, place tomatoes, chilies, lime juice, garlic, cumin, and onion into food processor. Process until smooth.
4. In a separate small bowl mash avocado and lemon juice.
5. Once potato slices are cooled top with mashed avocado, salsa, and cilantro.
6. Enjoy!



Healthy Options