

Chili Hasselback Potatoes



4 servings

Prep 15 minutes

Cook 60 minutes

Total 75 minutes

Ingredients:

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- 4 russet potatoes, scrubbed and dried
 - 2 tablespoons butter
 - 2 tablespoons oil
 - salt and pepper
 - 2 pounds ground beef
 - 1 green pepper, chopped
 - 1 large onion, chopped
 - 1 clove garlic, chopped

- 1/3 cup chili powder
- 1 teaspoon salt
- 28 ounces crushed tomatoes
- 6 ounces tomato paste
- 2 15-ounce cans red kidney beans, drained, liquid reserved
- shredded cheddar cheese
- chopped parsley
- sour cream

Directions:

1. Pre-heat oven to 400. Melt butter and oil together in small saucepan and set aside.
2. Place one potato on a work surface and place a chopstick (or wooden spoon) on either side. (This will keep you from slicing all the way through the potato.) Use a knife to make slits across the potato, about 1/4" apart and going almost all the way through but keeping the bottom intact. Repeat with remaining potatoes and place in a small pan. Brush with half the butter/oil mixture and season with salt and pepper. Place in the oven; bake for 20 minutes. Remove potatoes from oven and brush with remaining butter/oil mixture, making sure to get between the slices. Return to oven and bake for another 20 minutes. Remove from oven; keep oven on.
3. While potatoes are baking, make the chili: cook the ground beef, pepper, onion and garlic in a Dutch oven over high heat, stirring to break up the beef. Continue cooking till beef is no longer pink. Add the chili powder and cook for an additional minute. Add 1 teaspoon salt, the crushed tomatoes, tomato paste

and liquid from the beans. Bring to a boil, reduce heat and cook covered for 30 minutes, stirring occasionally.

4. Remove cover and cook for 20 more minutes, stirring occasionally. Add the kidney beans and cook for another 15 minutes.

5. Sprinkle the potatoes with some cheddar cheese and bake for about 5 minutes, till cheese is melted and bubbly. Top each potato with 1/2 – 1 cup of chili, more cheese, chopped parsley and sour cream. Serve immediately (leftover chili can be frozen for later).

