

# Avocado-Stuffed Baked Potatoes

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*Mexican flavors make these plain baked potatoes into a fiesta in your mouth.*

## Ingredients:

2 baked potatoes  
1 whole avocado, peeled, pitted, and diced  
1 small can rotel, 10 ounces  
1 cup Monterrey jack cheese  
1/4 cup sour cream  
2 teaspoons cumin  
salt and pepper, to taste  
chopped cilantro, as needed for garnish

## Directions:

1. Cut open the baked potatoes and scoop out about half the cooked potato flesh.
2. In a medium bowl mix together the potato flesh, avocado, rotel, Monterrey jack cheese, sour cream, and cumin.
3. Season the filling with salt and pepper.
4. Fill the potato skins with the filling and bake at 350F until cheese is melted and the potato is hot throughout.
5. Garnish with cilantro and serve.

*Author: Rachael Daylong*