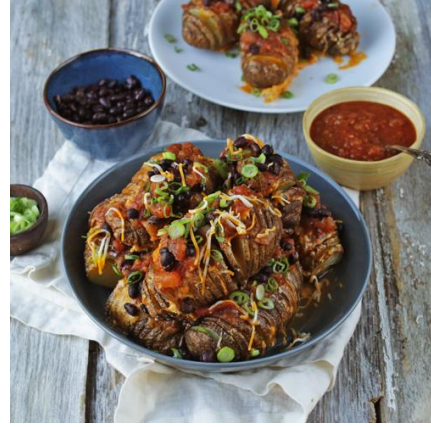


# Hasselback Potatoes with Salsa

- 5 pounds baking potatoes, cleaned
- 2 tablespoons olive oil
- 1/2 tablespoon kosher salt
- 1/2 teaspoon ground black pepper
- 1 cup shredded Colby & Monterey Jack cheese
- 12 tablespoons Frontera® Mild Salsa
- 1/2 can (15 oz each) Rosarita® Premium Whole Black Beans, drained, rinsed, and heated
- 3 tablespoons sliced green onions



Preheat the oven to 400°F.

1. Place 1 potato in between 2 wooden spoons and thinly slice the potato until the knife touches the wooden spoons leaving a 1/4" to 1/2" inch at the bottom of the potato. Be sure to not slice through the potato.
2. Rub the potatoes on all sides with the olive oil, salt and pepper; place the potatoes on a baking sheet lined with parchment paper.
3. Bake the potatoes for 50 to 55 minutes or until they are browned on top and soft in the center.
4. Remove the potatoes from the oven and evenly sprinkle the cheese over top of each potato. Return the potatoes to the oven and bake for 5 more minutes or until the cheese is melted and lightly browned.

Add the salsa, beans, and sliced green onions to the top of the potatoes once they are done cooking. Serve hot.