



Let's Create Great Dishes Together!™

## Buffalo Chicken Potato Skins

### JTM Products:

- [Buffalo Chicken Dip \(47570\)](#)

### Instructions:

#### Pre-Preparation Instructions:

1. Thaw Buffalo Chicken Dip under refrigeration keeping it's temp @ 41F or lower. Or under running potable water of 70F or lower for 2 hours prior.
2. Pre heat oven @ 350F / Pre Heat Fryer @ 350F
3. Slice scallions 1/8" on a bias; set a side for garnish.
4. Flash fry potato shells in the deep fryer for 4-6 minutes until golden brown. Line up potato shells on a coated sheet tray.

#### To Prepare:

1. Top each potato shell with 2.5 oz JTM Buffalo Chicken Dip; and .5 oz of Bleu Cheese crumbles. Bake in oven for 6-8 minutes.
2. Garnish with scallions, Serve Ranch Dressing on the side.



Ingredients:	Quantity:
Crumbled Bleu Cheese	2 oz
JTM Buffalo Chicken Dip	10 oz
Potato Skins	4 each
Ranch Dressing	2 oz
Scallions	2 T

Prep Time: 10 min. Yields: 1



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