

Baked Potato with Gunther's Salsa Fresca

Yield - 1 Serving

Ingredients:

- 2 ounces Salsa Fresca
- 1 ounce Sour Cream
- Chopped Scallions or Chives

Method:

- 1. Preheat oven to 425 degrees
- 2. Poke holes in potato and wrap in foil
- 3. Place in preheated oven and bake for 45-60 minutes until tender
- 4. Remove from foil and place on serving dish, cut a slit in potato and fill with salsa, top with sour cream and herbs



