

Southwestern Stuffed Spuds

Ingredients

1

LeafSide Tex-Mex Savory-Bowl

4-6

precooked russet potatoes

3 cups

frozen corn

as desired

Red cabbage

as desired

Green onions

as desired

Salsa

Split open a Texas-sized spud and stuff it with our southwestern-spiced meal for a flavor fiesta! This hearty potato party is a guaranteed crowd-pleaser since they can load up on their favorite toppings. Our smoky, slightly sweet, and subtly cheezy filling includes black beans & bulgur for a protein-packed punch that tames your hunger. Break out the salsa, corn, cabbage, and more for these customizable & terrific taters!

Makes 2 Servings

PREP TIME: 20 minutes • COOK TIME: 10 minutes

♦ **Tools Needed:** bowl with lid, microwave, knife

1. Prepare LeafSide's Tex-Mex Savory-Bowl as directed.
2. While the LeafSide meal steeps, heat the precooked russet potatoes and cook the frozen corn.
3. Cut the red cabbage into thin slices and slice the green onions.
4. Add desired amount of room temperature or slightly warmed salsa into the bottom of each serving dish.
5. Place warm potato on top of salsa in each dish, cut open each one, and fill them with a portion of the LeafSide meal.
6. Top with corn, red cabbage, green onions as desired.

Other suggested toppings: avocado, cilantro, red onions, bell peppers, jalapeno, pepitas, black beans, pinto beans, green cabbage, non-dairy plain unsweetened yogurt, fresh lime juice



Prep extra veggie toppings to use for leftover potatoes or to add to greens for a salad the following day.



Unique Whole Plant Foods



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