

Loaded Wild Alaska Surimi Seafood Potato Skins



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 8 portions

Ingredients:

20 ounces Wild Alaska surimi seafood

5-1/3 Tablespoons Old Bay seasoning

40 each potato skins, prepared, hot

8 cups jack/cheddar cheese blend, shredded

4 cups tomato, diced

1 cup Green onion, chopped

6-2/3 Tablespoons sour cream

Description:

In a bowl toss the Alaska surimi seafood with the Old Bay seasoning to coat. Hold covered under refrigeration until needed.

One Serving: Place 5 hot potato skins on an oven proof platter. Evenly distribute 1 cup of shredded cheese into the 5 skins. Place ½ oz. of the seasoned Alaska surimi seafood in each skin. Place in hot oven or under salamander to melt cheese and heat surimi seafood through, remove. Place skins onto serving plate. Place ½ tsp. of sour cream into each skin. Sprinkle the plate evenly with ½ cup of diced tomato, 2 Tbsp. chopped green onion and serve.

Swapped meat: bacon