



Ingredients

5 small to medium Russet Potatoes
Extra-Virgin Olive Oil (for drizzling)

to taste Sea Salt and Black Pepper

Black Bean & Corn Filling

1 (14-ounce) can Black Beans (drained and rinsed)
¾ cup Frozen Corn
¼ cup Red Onion (diced)
2 cloves Garlic (minced)

to taste Lime Juice
½ tsp. Chili Powder
½ cup Cilantro (chopped)
½ tsp. Sea Salt

Garnish

Chives (sliced)
Jalapeño Pepper (diced)
Cilantro, (chopped)

Cheese
Sour Cream

Directions

- 1** Make the Tofu Bacon – see recipe
- 2** Preheat the oven to 400°F and line a baking sheet with parchment paper. Scrub the potatoes, poke holes with a fork, and place on the baking sheet. Bake for 1 hour, or until fork-tender. Remove from the oven and increase the oven temperature to 450°F. When cool to the touch, slice each potato in half and scoop out the flesh, leaving a ¼-inch lining of the potato in the shell. Drizzle the potato skins with olive oil, salt, and pepper and place on the baking sheet, cut-side down. Roast for 10 minutes, turn, drizzle with more olive oil and a very generous sprinkle of salt, and roast for an additional 10 minutes, or until crispy. Save the scooped out potato flesh for another use.
- 3** Make the Black Bean & Corn filling: In a medium bowl, mix together the black beans, corn (it thaws quickly, so I just mix it in frozen), red onion, garlic, lime juice, chili powder, cilantro, and salt.
- 4** Scoop the Black Bean & Corn filling into the potato skins and season with more salt and squeezes of lime (the potatoes really benefit from generous amounts of seasoning). Top with the Cheese, Sour Cream and Bacon. Garnish with the chives, jalapeño, and cilantro. Serve with lime wedges.