



Baked Potato with Gunther's Crab Salsa

Yield - 1 Serving

Ingredients:

- 2 ounces - Crab Salsa
- 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



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