

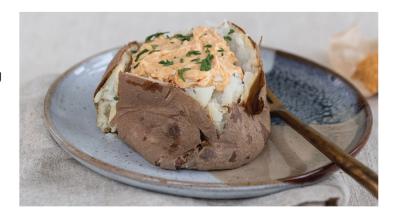
Kick in the Pants Baked Potato

INGREDIENTS:

1 Russet Potato

14 c Sour Cream

4 Tbsp F+F Kick in the Pants Seasoning



INSTRUCTIONS:

- 1. Scrub the potato skin thoroughly with water & dry with a paper towel.
- 2. Pierce the potato with a fork on all sides.
- 3. Place on a microwaveable plate & microwave for 5-10 minutes, depending on size of the potato, flipping halfway.
- 4. Once fully cooked & soft, let it cool for at least 10 minutes.
- 5. While the potato cools, combine sour cream & F+F Kick in the Pants Seasoning until they are mixed well.
- 6. Slice potato lengthwise, top with seasoned sour cream & serve.

