

FRITOS® SCOOPS!® Mashed Radish Potato Skins

Ingredients

- 1 bag Fritos® Scoops!® Corn Chips
- 1 lb radishes
- 1 tbsp butter
- 1/2 tsp garlic powder
- To taste salt
- To taste black pepper
- 2-3 tbsp heavy cream or half and half
- 1/3 cup shredded cheese
- 1/4 cup sour cream
- To garnish bacon bits
- 2 tbsp green onions, sliced

How to make it

1. Wash and trim the radishes, cutting off the tops and bottom ends.
2. Boil the radishes in a large pot of water, seasoned with salt and garlic powder to taste. Cook until tender.
3. Drain the cooked radishes, then transfer to a bowl with 1 tablespoon of butter, garlic powder, and salt and black pepper to taste. Add the cream or half and half, then blend with a handheld immersion blender (or alternatively use a traditional blender).
4. Portion the radish mixture into individual FRITOS® SCOOPS!® garnished with cheese, a dollop of sour cream, bacon bits, and green onions.
5. Serve and enjoy!



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	10 min	25 min	4-6

Made with



Fritos® Scoops!® Corn Chips