

# Nacho Potato Slices

2 medium potatoes  
2 Tbl. thinly sliced green onion  
2 Tbl. finely chopped green pepper  
1/4 c. bottled taco, BBQ, or spaghetti sauce  
1/3 c. shredded American cheese

## Directions:

1. Scrub potatoes. Trim ends. Cut potatoes into 3/8 inch thick slices.
2. In an 8-inch glass pie pan, arrange potato slices, putting the smaller slices in the center.
3. Sprinkle with green onion and green pepper.
4. Cover with plastic wrap. Cook on 100% power (high) for 7 to 10 minutes.
5. Drizzle sauce over slices.
6. Sprinkle with cheese.
7. Cook, UNCOVERED, for 30 to 60 seconds more or until cheese is melted.

**Yield:** 4 servings