**Nacho Potato Slices**

 ***Yield: Serves 4***

1. 2 medium potatoes
2. 2 scallions (green onion)
3. 2 Tbl. finely chopped green pepper
4. 1/4 c. bottled taco, BBQ, or spaghetti sauce
5. 1/3 c. shredded cheddar cheese

**Directions:**

1. Scrub potatoes. Cut potatoes into 1/4 inch thick slices.

1. In an 8-inch glass pie pan, arrange potato slices, putting the smaller slices in the center. Stagger 2nd layer of potatoes – do not stack.

1. Cut scallions on bias in ½ inch pieces.
2. Chop green onion into very small pieces.
3. Sprinkle potatoes with green onion and green pepper.

1. Cover with inverted plate – do not vent.
2. Cook on 100% power (high) for 7 to 10 minutes. ( 8 ½ minutes in school microwave. \*\*\* move microwave to front of shelf to avoid overheading\*\*\* Make sure front feet of microwave stays on shelf.)

1. Drizzle sauce over slices.

1. Sprinkle with cheese.

1. Cook, UNCOVERED, for 60 seconds or until cheese is melted.

**Serve warm**