



BAKED POTATOES WITH GARLIC CHEESE AND CHORIZO SAUSAGE TOPPING

Prep: 10 min, Cook: 1:00.

- 4 potatoes
- 9 ounces chorizo sausage, sliced
- 1-3/4 cups canned tomatoes, drained, chopped
- 1 Tbs. plus 1 tsp. brown sugar
- 1 tsp. cider vinegar
- 3 ounces packaged garlic and herb cheese spread

Preheat oven to 375°F. Scrub potatoes well and pierce skin in several places with a fork or skewer. **Bake** 1 hour, or until tender. Cook sausage in dry pan about 3 minutes or until heated through. Drain on absorbent paper. Combine next 3 ingredients in a small bowl and mix well. Divide sausage and cheese spread between potatoes and top with tomato mixture.



*For more information on our products and to submit
recipes please contact us at:*

3632 SOUTH THIRD STREET • PHILADELPHIA, PA 19148-5331

T: 215-465-3902 • F: 215-463-9002

www.maglios.com