

CopyCat TGI Fridays Loaded Skillet Chip Nachos

Ingredients

2 medium Potatoes washed and scrubbed clean
Salt to taste
2 slices Bacon cooked crisp
4 wedges The Laughing Cow Light Swiss Cheese
2 tablespoons Mayonnaise
6 slices jarred pickled Jalapeños chopped
2 tablespoons chopped Scallions

Directions

Preheat oven to 450°F.

Spray 2 baking sheets with nonstick spray.

Cut potatoes in 1/2 lengthwise.

Slice into 1/2 moon slices about 1/4 inch thick.

Lay slices, in a single layer, on prepared baking sheets.

Sprinkle with salt.

Place sheets in preheated oven. Bake for 12 minutes.

Flip slices, and bake until tender on the inside and slightly crispy on the outside, about 12 more minutes.

While potatoes are cooking, chop or crumble bacon. Set aside.

In a microwave-safe bowl, stir cheese wedges until smooth.

Add mayonnaise, jalapeño and 3 tablespoons water. Whisk until smooth. Place in microwave and cook for 45 seconds, or until hot. Stir.

Remove potatoes from oven and transfer, while hot, to a plate or serving platter.

Slather liberally with prepared cheese sauce.

Sprinkle prepared bacon and scallions over top.

Serve hot or warm.