

## Low-Point Loaded Baked Potato

### Ingredients:

- 1 large baked potato
- 1/4 cup light sour cream
- 1/4 cup light mayonnaise
- 1 tsp. beau monde
- 1 tsp. dill seed
- 1 slice of bacon, cooked
- 1/4 cup reduced-fat Mexican Style Shredded Cheese, optional
- chives

Slice the potato almost all the way through about every 1/4 to 1/2 inch. Place potato in a microwave-safe dish or bowl and cover. Microwave for 5 minutes, rotate (if you don't have a self-rotating table in microwave) and cook 3 to 4 minutes longer, until a fork easily pierces it. Cook bacon until crisp and set aside. In a small bowl, combine sour cream, mayonnaise, beau monde, and dill seed. Spoon 2 Tbs of the sour cream mixture throughout the baked potato slices. (Save remaining mixture for another potato. Also delicious with King's Hawaiian bread rolls.) Break bacon into bits and sprinkle in between each slice as well as adding some on top. Melt shredded cheese in a microwave-safe bowl for 10 seconds or until melted, and drizzle on top (optional). Garnish with chives. Enjoy!

Total servings - 1

Serving size - 1

Points per serving - 8.5 (w/out the melted cheese, the points are 6.5)

Points plus per serving - 8.05 (w/out the melted cheese, the points are 6.5)

This delicious recipe can be found on the website *Points In My Life*  
([www.pointsinmylife.com](http://www.pointsinmylife.com))

***"A very small degree of hope is sufficient to cause the birth of love."***

**- Stendhal**