**Twice Baked Spinach and Artichoke Dip Potatoes**

Serves 4 to 6

Prep time: 1 hour

**Trash to Treasure**

If you’re lucky enough to have leftovers of your crowd-pleasing spinach and artichoke dip appetizer, you can easily transform it into a dinner side dish that’s sure to receive the same applause. This recipe puts a creative spin on potatoes and dip, and will leave you thanking your guests for not emptying the bowl.

**Ingredients**

24 small Yukon Gold or red-skin potatoes

1 ½ cups Morton® Kosher Salt

¾ cup refrigerated Spinach and Artichoke dip, or another dip (see Other Dips, below)

1 yellow onion, thinly sliced

2 tablespoons flour

2 tablespoons panko breadcrumbs

1 teaspoon Morton® Fine Sea Salt\*

¼ teaspoon garlic powder

2 tablespoons chopped parsley, or other fresh herb

**Directions**

* Preheat oven to 425º Fahrenheit
* Wash and dry the potatoes thoroughly. Put in a baking dish just large enough to hold them in one layer. Pour the Morton® Kosher Salt over top. Bake until the potatoes are tender, about 25 minutes. Cool for 15 minutes.
* Turn the oven up to 450º Fahrenheit
* Cut a small slice from one side of each potato and scoop out the flesh from the skin using a small spoon or a melon baller to make a hollowed-out potato boat. Chop the remaining potato slices finely and mix with the scooped-out potato flesh, and the dip to create a potato-dip mixture. Fill up the hollowed out potato boats with this mix and put to one end of a sheet pan.
* Separate the onion slices and toss with the flour, breadcrumbs, Morton® Fine Sea Salt, and garlic powder on the other end of the sheet pan. Spread out into an even layer. Bake until the onions are browned and crisp, about 15 minutes.
* Serve the potatoes topped with crisped onions and parsley.

**Other Dips**

Blue Cheese dip

Hummus mixed with mashed roasted garlic

Baba Ghanoush mixed with crumbled feta

Salsa, mixed with shredded cheddar

Crab dip mixed with chopped fresh herbs

Clam dip

*\*Morton® Fine Sea Salt crystals dissolve quickly in order to blend easily, which make it ideal for marinades, soups, sauces and dressings*