

## Twice Baked Stuffed Potatoes

### Ingredients:

6 large Russet Potatoes (aka Bakers)

Olive Oil

Salt and pepper

2 cups sour cream or plain yogurt

2 cups blanched broccoli

1 1/2 cups shredded old cheddar cheese (reserve 1/2c for topping)

Salt and pepper to taste

### Directions:

Preheat oven 350 F

With a fork prick potatoes several times, with your hands rub oil over potatoes and season with salt and pepper. Bake for 1 hour.

Once potatoes are cool enough to handle, cut in half and scoop out the potato into a bowl leaving the skin intact.

Bring a pot of salted water to the boil.

Cut the broccoli into small floret pieces, peel and cut stems.

Add broccoli to the boiling water and blanch for 2 minutes.

Strain broccoli and refresh under cold running water.

Mash potatoes and add the cheese sour cream and broccoli, season with salt and pepper.

Top potatoes with remaining cheese, place on cookie sheet and bake for 20 minutes.

Place in oven for 20 minutes

Prep 20 min Cook 1 hour 20 min Servings: 12

These freeze beautifully.