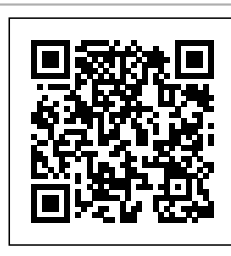


Broccoli Cheddar Twice Baked Potatoes



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Recipe by: Laura Vitale

Prep Time: 15 minutes
Cook Time: 1 hours 0 minutes

Ingredients

__ 4 Large Russet Potatoes, washed, scrubbed
__ 1-1/2 cups of Cooked Broccoli Florets, finely chopped
__ 1 tsp of Granulated Onion
__ 1 tsp of Granulated Garlic
__ 1/2 cup of Sour Cream
__ 3 Tbsp of Unsalted Butter
__ About 1/2 cup of Whole Milk
__ Salt and Pepper, to taste
__ 1-1/2 cups of Shredded Extra Sharp Cheddar

1) Preheat the oven to 400 degrees, bake the potatoes for 1 hour or until tender and cooked through.

2) Allow the potatoes to cool slightly, cut them in half lengthwise and scoop out most of the flesh and place in a bowl.

3) In a small pot, warm together the milk and butter until the butter is melted and the mixture is hot but not boiling.

4) Pour mixture over the potatoes along with the sour cream, salt and pepper. Mash the potatoes until smooth and creamy, add the broccoli, granulated garlic, half of a cup of the grated cheese and give everything a good stir.

5) Scoop the potato mixture inside each half of potatoes, top with the remaining cheese and bake them for about 15 minutes or until the cheese is fully melted.

