

# Garden Stuffed Baked Potatoes



PREPARATION TIME  
10 minutes



COOKING TIME  
45 minutes



PERFECT PARTNER  
salsa



Dice any leftover beef, chicken or fish and add to these vegetable-packed potatoes.

You'll have an economical, nutritious dinner that includes most of the major food groups.

## SHOPPING LIST

- russet potatoes
- frozen chopped broccoli
- ranch salad dressing

## ON HAND

- salt • pepper • butter • oil
- dried parsley • onion

## INGREDIENTS

- 4 russet potatoes
- 2 tablespoons butter or margarine
- 1 small onion, chopped
- 1 (10-ounce) package frozen chopped broccoli, thawed, drained
- 1/2 cup ranch salad dressing
- 1 tablespoon vegetable oil
- 2 teaspoons dried parsley, optional
- salt and pepper

SERVES **4**

## COOKIN' Express

- Rubbing the outside of the potatoes with oil before baking will help them absorb more heat and allows the potatoes to cook more quickly—reducing cooking time by a few minutes. It also makes the skins crisp and nicely brown.

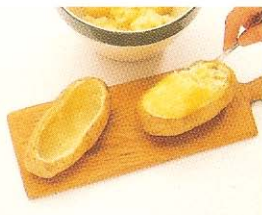
### Make Ahead

Bored with your lunch menu? Precook these potatoes, then cool to room temperature. Wrap and refrigerate for up to 3 days. Then just reheat in the microwave for 5 minutes.

### VARIATION

Add 1 cup Cheddar cheese to the potato pulp mixture or top the stuffed potatoes with cheese before baking in step 4.

- 1** Preheat oven to 425°F. Microwave pierced potatoes on HIGH for 12 minutes; bake for 15 minutes. Slice off potato tops. Scoop out pulp, keeping skins intact. Mash pulp in a medium bowl.



- 2** Heat a small skillet over medium heat; add butter. Add onion and sauté until tender, about 5 minutes. Add onion, broccoli, and salad dressing to potato pulp; mix well.

- 3** Brush outside of potato skin shells with oil.



- 4** Spoon potato mixture into shells, dividing evenly. Place on a baking sheet. Bake potatoes until heated through, about 15 minutes. Sprinkle with parsley; salt and pepper to taste.