

Italian Stuffed Potatoes



PREPARATION TIME

25 minutes



COOKING TIME

10 minutes



PERFECT PARTNER

grilled steak



Take advantage of sales to stock up on your favorite varieties of cheese. Most popular varieties of cheese—Cheddar, mozzarella, Swiss, Parmesan, Monterey Jack—freeze very well for up to 6 months.

SHOPPING LIST

- potatoes
- cottage cheese
- marinara sauce
- mozzarella cheese
- Parmesan cheese

ON HAND

- butter
- salt

INGREDIENTS

- 4 russet potatoes
- 1/2 cup cottage cheese
- 2 tablespoons butter
- 1 teaspoon salt
- 1 cup marinara sauce
- 4 tablespoons shredded mozzarella cheese
- 4 tablespoons shredded Parmesan cheese

SERVES **4**

COOKIN' *Xpress*

- For a quick and simple way to scoop out the potato flesh, use a melon baller.

Make Ahead

These potatoes are a super make-ahead buffet dish. Prepare up to the baking stage 24 hours ahead. Refrigerate until ready to use.

1 Cook potatoes in a microwave oven on HIGH for 15 minutes, turning after 8 minutes.



2 Preheat oven to 400°F. Slice off top quarter of each potato. Scoop out flesh into a medium bowl, leaving a 1/2-inch shell.



3 Add cottage cheese, butter and salt to bowl; mix well. Spoon potato mixture into shells.



4 Top each stuffed potato with some marinara sauce, mozzarella and Parmesan. Place potatoes on a baking sheet. Bake until heated through and cheese is melted, about 10 minutes.

◆ VARIATION

Turn these potatoes into a Mexican treat. Substitute salsa for the marinara sauce and use Cheddar cheese instead of the Italian cheeses.