


# Twice-Baked Potatoes

 PREPARATION TIME  
50 minutes

 COOKING TIME  
15 minutes

 PERFECT PARTNER  
grilled steak



If you have yogurt on hand, you can save money, fat grams and calories by substituting plain fat-free yogurt for sour cream.

Your tastebuds won't be able to tell the difference.

## SHOPPING LIST

- potatoes • cream cheese
- sour cream • Cheddar cheese

## ON HAND

- butter • onion salt
- salt • pepper

# Twice-Baked Potatoes

## INGREDIENTS

- 6 large baking potatoes
- 6 ounces cream cheese, softened
- 1 cup sour cream
- 2 tablespoons butter or margarine
- 2 teaspoons onion salt
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 6 tablespoons shredded Cheddar cheese

SERVES 6

**COOK'N**  
*Express*

- Use a teaspoon to easily scoop out the potato flesh without tearing the skin.

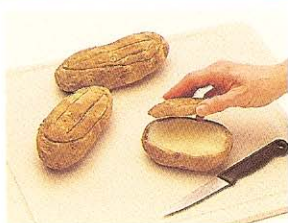
## Make Ahead

Prepare these potatoes up to 8 hours ahead. Cut leftover tops into wedges, coat with oil and seasoned salt and roast until golden for an hors d'oeuvre.

## ♦ VARIATION

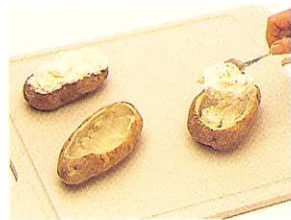
*For a delicious alternative, add 1 teaspoon of roasted, minced garlic to the potato filling.*

**1** Preheat oven to 500°F. Microwave potatoes on HIGH for 10 minutes. Bake in oven until tender, about 30 minutes. Cut 1/3 off top of each potato.



**2** Scoop flesh from potatoes into a medium bowl, reserving shells. Add cream cheese, sour cream and butter to potato flesh.

**3** Beat potato mixture with an electric mixer set at medium speed until smooth and creamy, about 3 minutes. Add onion salt, salt and pepper; stir. Reduce oven temperature to 350°F.



**4** Spoon potato mixture into potato shells. Sprinkle with Cheddar. Bake until cheese melts and potatoes are heated through, about 15 minutes.