



Twice-Stuffed Baked Potatoes

directions

1. Rinse & dry potatoes. Pierce each potato with a knife across the top and bake in a 400° F degree oven for about 45 minutes or until baked throughout.
2. While potatoes are baking put half & half, sour cream and butter in a mixing bowl. Set aside at room temp.
3. When potatoes are baked, remove from oven. Turn heat down to 350° F. With a sharp knife cut the skin from the top of each potato. Using a spoon hollow out the insides of each potato, adding to the bowl with the half & half, sour cream and butter.
4. Using a fork, mash the potatoes. Add salt & pepper. Stir in 3/4 cup of the shredded cheddar & 1/2 the chopped green onions stirring until well mixed. Fill each hollowed out potato with mashed potato mixture. Place potatoes on a baking sheet.
5. Evenly divide the 1/2 pound of cooked & crumbled Swaggerty's Farm Sausage on top of each filled potato. Top each evenly with remaining 1/4 cup shredded cheese & chopped scallions.
6. Place potatoes in the oven and bake the second time for about 15 minutes.

notes

For a lower fat version use skim milk, fat free sour cream, and 1/4 cup chicken broth. You could use lower fat cheese options as well.

to serve

Serve hot.



4

servings

20 min

prep time

45 - 60 min

cook time

ingredients

1/2 lb Swaggerty's Farm sausage, cooked, crumbled, and drained

4 baking potatoes

1/2 cup half & half

8 ounces sour cream

1/2 stick butter

salt & pepper

1 cup shredded white cheddar or Monterey Jack (divided)

4 green onions, chopped (divided)

Pairs well with: Steamed asparagus or broccoli, grilled chicken, tossed veggie salad

Special Kitchen Tools: N/A