

GARDEN STUFFED BAKED POTATOES

Prep Time: 10 minutes

Cooking Time: 45 minutes

INGREDIENTS:

4 Russet potatoes
2 TBS butter or margarine
1 small onion, chopped
1 10 oz package frozen chopped broccoli, thawed/drained
1/2 C Ranch salad dressing
1 TBS vegetable oil
2 tsp dried parsley (optional)
Salt & pepper, to taste

DIRECTIONS:

Preheat oven to 425° F. Microwave pierced potatoes on HIGH 12 minutes - bake 15 minutes. Slice off potato tops - scoop out pulp, keeping skins intact - mash pulp in medium bowl. Heat small skillet over medium heat - add butter - add onion & sauté till tender (about 5 minutes) - add to potato pulp along with broccoli & salad dressing - mix well. Brush outside of potatoes skin shells with oil (to allow potatoes to absorb more heat & cook faster - also to make skins crisp & nicely brown). Spoon potato mixture into shells - place on baking sheet & bake till heated through (about 15 minutes) - sprinkle with parsley - salt & pepper to taste. (Can be refrigerated for up to 3 days if cooled & wrapped - microwave 5 minutes or so before serving.)

VARIATION: Add 1 C Cheddar cheese to potato pulp mixture OR top stuffed potatoes with cheese before baking.

Serves: 4