

Broccoli, Bacon and Cheese Potato Skins

Chef Alyssa - Aldi test Kitchen
www.aldi.com

Servings: 4

4 russet potatoes
olive oil
salt

FOR THE FILLING

1 cup steamable broccoli florets
2 1/2 ounces real bacon bits
2 cups shredded cheddar cheese
2 teaspoons salt
2 teaspoons ground black pepper
1 cup sour cream
2 bunches green onions, sliced

Preparation Time: 5 minutes

Cook Time: 1 hour 5 minutes

Preheat the oven to 350 degrees.

Rinse the potatoes and rub with oil and salt.

Bake for 40 minutes or until soft when pierced with a fork.

Let cool for 5 minutes. Slice into 1/2-inch rounds. Place on a baking sheet. Scoop out a small pocket from each potato, leaving a sturdy shell.

Steam the broccoli according to package instructions. Chop into small pieces and place in a bowl.

Add the bacon, cheese, salt and pepper. Combine thoroughly.

Divide evenly among the potato pieces.

Bake for 15 minutes or until the cheese is melted.

Top with sour cream and green onions.

Per Serving (excluding unknown items): 415 Calories; 31g Fat (66.1% calories from fat); 18g Protein; 18g Carbohydrate; 2g Dietary Fiber; 85mg Cholesterol; 1453mg Sodium. Exchanges: 1 Grain(Starch); 2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 5 Fat.