

Baked, Stuffed Potatoes with Cream Cheese and Chives

Ronnie Fein - The Connecticut Post
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Servings: 4

To make a less-caloric version, substitute one cup of cottage cheese plus 1/2 cup of skim buttermilk for the cream cheese, butter and milk.

4 Russet potatoes, thoroughly scrubbed
3 tablespoons cream cheese
2 tablespoons butter
4 to 5 tablespoons milk
salt (to taste)
ground black pepper (to taste)
2 tablespoons chopped chives

Place an oven rack in the center of the oven. Preheat the oven to 400 degrees.

Prick the potatoes with the tip of a sharp knife. Place the potatoes in the hot oven

Bake for about 1 hour or until the knife can easily pierce through the potato.

When the potatoes are cooked and cool enough to handle, slice them in half lengthwise and scoop the flesh into a bowl.

Set the oven temperature to 375 degrees.

Add the cream cheese and butter and mash into the potatoes.

Mix in enough of the milk to achieve a moist and tender consistency.

Season to taste with salt and pepper.

Mix in the chives.

Spoon the mixture back inside the potato skins, dividing equally.

Place the filled potato skins on a cookie sheet.

Bake for about 15 minutes or until hot and the skins are crispy.

Per Serving (excluding unknown items): 298 Calories; 18g Fat (52.8% calories from fat); 10g Protein; 25g Carbohydrate; 1g Dietary Fiber; 61mg Cholesterol; 215mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1 Non-Fat Milk; 3 1/2 Fat.