

# Corned Beef Stuffed Potatoes

*Kallee Krong - Escondido, CA  
Taste of Home Annual Recipes - 2021*

*Potatoes for stuffing  
sautee'd onion slices  
chopped cooked corned  
beef  
salt  
pepper  
mustard  
shredded Swiss cheese  
Thousand Island dressing  
sliced green onions*

Preheat the oven to 400 degrees.

Scrub the potatoes. Pierce several times with a fork.

Bake until tender, 50 to 75 minutes.

Cut an "X" in each potato.

Fluff the pulp with a fork.

Heat sautee'd onion slices, corned beef, salt, pepper and mustard.

Spoon the mixture over the potato.

Top with Swiss cheese, Thousand Island dressing and sliced green onions.

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Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .