

# Ham and Broccoli Stuffed Potatoes

Patricia Prescott - Manchester, NH  
Taste of Home Annual Recipes - 2021

*4 Potatoes for stuffing*  
*1 can cream of mushroom*  
*soup*  
*1/4 cup milk*  
*2 cups chopped ham*  
*1 1/2 cups shredded*  
*cheddar cheese*  
*1 cup broccoli*  
*cheddar cheese (for*  
*topping)*  
*buttery bread crumbs (for*  
*topping)*  
*chives (for sprinkling)*

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.

In a saucepan, make a sauce of the soup, milk, ham, cheddar, sour cream and broccoli.

Spoon the mixture onto each of four potatoes.

Top with cheddar cheese and buttery bread crumbs.

Bake for 5 to 7 minutes.

Sprinkle with chives.

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Per Serving (excluding unknown items): 1538 Calories; 120g Fat (70.6% calories from fat); 94g Protein; 19g Carbohydrate; 3g Dietary Fiber; 326mg Cholesterol; 5955mg Sodium. Exchanges: 1/2 Grain(Starch); 12 1/2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 16 Fat.