

Steakhouse Stuffed Potatoes

*Debbie Glasscock - Conway, AR
Taste of Home Annual Recipes - 2021*

*Potatoes for stuffing
steak slices
fresh arugula
blue cheese salad dressing
sour cream
crumbled blue cheese*

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.

Stack up steak slices and fresh arugula on the potato.

Drizzle with blue cheese salad dressing, dollop a spoonful of sour cream and sprinkle with crumbled blue cheese.

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: .