

Cheddar-Bacon Stuffed Potatoes

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8 baby Yukon Gold potatoes
2 tablespoons sour cream
2 tablespoons shredded cheddar cheese
1 tablespoon butter, softened
2 slices cooked bacon, chopped
pinch salt
pinch pepper
chopped chives (for topping)

In a pot, boil the potatoes in salted water until tender, 12 to 15 minutes. Let cool slightly.

Preheat the oven to 450 degrees.

Halve each potato and scoop out the insides into a bowl.

Add the sour cream, cheddar cheese, butter, bacon, salt and pepper. Mash until smooth.

Spoon the filling into the potato skins. Arrange on a baking sheet.

Bake until golden, 10 minutes.

Top with chopped chives.

Yield: 16 stuffed potatoes

Per Serving (excluding unknown items): 853 Calories; 28g Fat (30.5% calories from fat); 24g Protein; 121g Carbohydrate; 8g Dietary Fiber; 69mg Cholesterol; 462mg Sodium. Exchanges: 1 Lean Meat; 0 Non-Fat Milk; 5 Fat.