

Dill Havarti Stuffed Purple Potatoes

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8 baby baby purple potatoes
2 tablespoons sour cream
2 tablespoons shredded dill havarti cheese
1 tablespoon butter, softened
pinch salt
pinch pepper
chopped dill (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, dill havarti cheese, butter, salt and pepper. Mash until smooth.

Spoon the filling into the potato skins. Sprinkle the top with more dill havarti. Arrange on a baking sheet.

Bake until golden, 10 minutes.

Top with chopped dill.

Yield: 16 stuffed potatoes

Per Serving (excluding unknown items): 163 Calories; 18g Fat (94.6% calories from fat); 1g Protein; 1g Carbohydrate; 0g Dietary Fiber; 44mg Cholesterol; 132mg Sodium. Exchanges: 0 Non-Fat Milk; 3 1/2 Fat.