

## **Ham and Cheese Stuffed Potatoes**

Integrated Marketing Services, Apopka, FL

**Servings: 8**

**Preparation Time: 20 minutes**

**Cook time: 1 hour 15 minutes**

**4 large potatoes**

**1/2 cup milk**

**1 package (3 oz) cream cheese, softened**

**2 tablespoons butter**

**1/2 cup (2 oz) Swiss cheese, shredded**

**1/2 cup (2 oz) Cheddar cheese, shredded**

**1/2 to 1 teaspoon salt**

**1/2 teaspoon pepper**

**1 cup cooked diced ham**

**2 teaspoons fresh chives, chopped**

Preheat the oven to 400 degrees.

Line a 15x10-inch baking pan with foil. Coat the foil with nonstick cooking spray.

Place the potatoes in the baking pan.

Bake for 1 hour or until tender. Let cool for 30 minutes.

Cut each potato in half lengthwise. Carefully scoop out the pulp into a large bowl, leaving a 1/4-inch-thick shell.

Using an electric mixer, beat the pulp, milk, cream cheese, butter, Swiss, Cheddar, salt and pepper at medium speed until blended.

Stir in the ham and chives.

Spoon the mixture into the potato shells.

Reduce the oven to 350 degrees.

Bake the stuffed potatoes for 15 minutes.

Serve hot.

---

Per Serving (excluding unknown items): 240 Calories; 18g Fat (66.0% calories from fat); 8g Protein; 13g Carbohydrate; 1g Dietary Fiber; 56mg Cholesterol; 322mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 3 Fat.