

Very Veggie Stuffed Potatoes

*Taste of Home Test Kitchen
Taste of Home Annual Recipes - 2021*

*Potatoes for stuffing
sliced summer squash
sliced zucchini
sliced eggplant
sliced leeks
Italian dressing
salt
garlic-herb spreadable
cheese
sour cream
sliced basil*

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 bowl, toss the squash, zucchini, eggplant and leeks in a little Italian dressing. Sprinkle with salt.

In a bowl, combine the garlic-herb spreadable cheese with a dollop of sour cream.

Top the potato with veggies and some of the cheese mixture.

Sprinkle with sliced basil.

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: .