



**TEAM FOUR**  
FOODSERVICE



### **Fully Loaded Twice Baked Potatoes**

Yield: 10 servings

#### *Ingredients:*

5 whole	Large Idaho potatoes, washed and dried
3 Tbsp	Light olive oil
2 Tbsp	Kosher salt
2 cups	Shredded sharp cheddar
½ cup	Sour cream
½ cup	Green onion, sliced thin
1 cup	Bacon, cooked and chopped
½ cup	Dijon mustard
2 Tbsp	Green onions, sliced thinly, to top the potatoes

#### *Directions:*

1. In a large salad bowl, combine the lettuce, carrots, cabbage, broccoli, green onion, 1. Coat the potatoes with the oil and season all over with the kosher salt.
2. Bake in a 350F oven for 40-50 minutes, until cooked all the way through.
3. Remove from the oven and allow to cool for 15 minutes.
4. In a large mixing bowl, combine the sour cream, mustard, 1 ½ cups of cheddar, ½ cup of green onion and 2/3 cup of bacon. Mix well until combined.
5. Slice the potatoes in half and dig out most of the interior with a spoon, leaving ½ -1/4" inch on the skin. Place all the dug-out potato into the mixing bowl with the rest of the ingredients. Mix well together to combine.
6. Divide evenly the potato mix into 10, and fill all the potatoes with the mix.
7. Top each potato with the reserved shredded cheese and bacon.
8. Place all the potatoes onto a baking sheet and return to the 350F oven for another 15 minutes. The cheese should be melted and the potato mix hot in the center.
9. Remove from the oven and sprinkle with some more sliced green onions.

Recipe and photo courtesy of Kraft Heinz