

# Tuna-Stuffed Baked Potatoes

Recipe By OU Kosher



Cooking and Prep:  1  
h 25 m

Serves:  4

Contains: 

**Preference:** Dairy

**Difficulty:** Easy

**Occasion:** Passover, Nine  
Days

**Diet:** Pescetarian, Gluten

Free, Sugar Free

**Source:** OU Kosher

These creamy twice-baked potatoes full of filling proteins are a complete meal in one! Courtesy of Women's Branch of the Orthodox Union.

## Ingredients (11)

### Main ingredients

- 4 large baking potatoes
- 2 tablespoons butter or margarine
- 3 tablespoons chopped onion
- 2 tablespoons minced green pepper

- 1/2 cup milk or light cream
  - 1/2 cup diced Muenster cheese
  - 1 (6-ounce) can **Gefen Tuna**, drained
  - salt, to taste
  - pepper, to taste
  - grated Parmesan cheese
  - paprika
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## Start Cooking

### Prepare the Potatoes

1. Heat oven to 400 degrees Fahrenheit. Wash potatoes and bake for one hour.
2. Remove from oven. (Leave oven on.) Cut in half lengthwise and scrape potato into bowl, leaving a quarter inch of shell to hold the tuna mixture. Mash well.
3. Melt butter in small pan; add onions and pepper and cook until soft. Stir in milk. Remove from heat and add to potatoes.
4. Add tuna and muenster cheese, salt and pepper. Spoon into potato shells, heaping high.
5. Place in baking pan and sprinkle with Parmesan and paprika. Bake for 10–15 minutes or until lightly browned.