


Stuffed Baked Potatoes

Recipe By *OU Kosher*



Cooking and Prep: 
1.5 h

Serves:  4

Contains: 

Preference: Dairy

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Pescetarian,

Gluten Free, Sugar Free

Source: OU Kosher

Deluxe stuffed baked potatoes (twice-baked potatoes), stuffed with broccoli and cheese, are perfect for a Chol Hamoed lunch. Courtesy of Women's Branch of the Orthodox Union.

Ingredients (7)

Main ingredients

- 4 large baking potatoes
- butter or margarine
- 1/2 cup milk
- salt, to taste
- pepper, to taste

1 cup cooked broccoli

4 slices American or cheddar cheese

Start Cooking

Prepare the Potatoes

1. Scrub potatoes and bake at 400 degrees Fahrenheit for about one hour or until soft.
2. Cut each in half, lengthwise. Scoop out potato, being careful to leave shell intact.
3. In a bowl, mash potato with butter or margarine, milk, salt, and pepper.
4. Cut broccoli into small pieces and mix in.
5. Stuff mixture into potato shells. Top each with slice of cheese.
6. Place on baking pan and bake at 400 degrees Fahrenheit until cheese is melted.