

# Crispy Skin Stuffed Potatoes

Recipe By Rivky Kleiman



Cooking and Prep:  2 h

Serves:  10

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegan, Gluten Free,  
Sugar Free, Vegetarian,  
Pescetarian

Source: Family Table by  
Mishpacha Magazine

A fabulous new way to present your potato. With its crispy outer layer and creamy filling, you'll have everyone licking their fingers and begging for more.

## Ingredients (9)

### Stuffed Potatoes

- 6 medium potatoes, skin on
- 1/4 cup Gefen Olive Oil
- 3/4 cup Haddar Kosher Salt
- 1/2 teaspoon black pepper

- 1/2 cup finely chopped broccoli
  - 1/2 cup non-dairy sour cream
  - 2 cloves garlic, crushed or 2 cubes **Gefen Frozen Garlic**
  - 3 scallions, sliced thinly, or 1/2 small red onion, finely diced
  - 2 tablespoons onion soup mix
- 

## Start Cooking

### Prepare Potatoes

1. Preheat oven to 375°F (190°C).
2. Wash potatoes well, then dry. Pierce each potato a few times with a fork.
3. Place directly on middle rack of oven and allow to bake for 1 hour. Remove from oven and cool. Keep oven on.

### Filling the Potato

1. Cut each potato in half. Scoop out the centers, leaving a quarter-inch (2/3 cm) to the skin. Place scooped-out potatoes in a bowl and set aside.
2. Place potato shells on a Gefen Easy Baking Parchment-lined baking sheet. Mix olive oil, kosher salt, and pepper. Brush the insides of the potatoes with mixture.
3. Raise oven temperature to broil. Broil potatoes for 3 minutes. Remove from oven. Turn potatoes skin side up and brush with remaining mixture.
4. Broil 3 minutes and remove from oven. Lower oven temperature to 350°F (180°C).
5. Mash the reserved potato with a fork. Add in the chopped broccoli. Add in non-dairy sour cream, crushed garlic, scallions, and onion soup mix.
6. Divide filling evenly among the potato skins, stuffing the center of each one. Bake for 15 minutes.

### Credits

Photography: Daniel Lailah

Food Styling: Amit Farber