

# Twice Baked Potatoes (aka potato boats)

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## Ingredients:

**Yield: 8-10 potato boats**

4-5 Russet Potatoes, pre-baked at 350° for 1 -1/2 to 2 hours

2/3 Cup Sour Cream or Non-Fat Greek Yogurt

¼ tsp. Onion powder

¼ tsp. Salt

1/8 tsp. Pepper (= a dash)

2 tsp. Parmesan Cheese

1 tsp. Dried Parsley

2/3 cup Cheddar cheese, shredded \*(reserve 3 Tablespoons from the 2/3c. to sprinkle on top)

Bacon is optional, but goes on top with cheese before baking.

## Directions:

1. Begin with warm baked potatoes .
  2. Cut the potatoes in half lengthwise .
  3. Scoop out the inside with a spoon (don't cut through or tear the skins).
  4. Place the potato pulp in a large stainless bowl and add the sour cream or yogurt, butter and spices.
  5. With an electric hand-mixer, blend the mixture until smooth and well combined, then stir
  6. Stir in the cheddar (less 3 TSP. reserved for top), parmesan cheese
  7. Scoop the mixed potato back into each of the hollowed out the potato skins, top with reserve cheddar and bacon if desired.
  8. Bake at 400° about 10-12 minutes, or until the tops start to turn golden and the cheese is melted.
  9. Clean as you go!!
  10. Sweep
  11. Have kitchen inspected by your teacher before you eat as a group.
  12. Serve your kitchen team on plates with fork and napkin
  13. Make sure you follow proper dinner etiquette as you eat your yummy creation together in your kitchen!
  14. **Do the written work required for this lab.**
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