



Baked Potatoes

Makes 4 potatoes | **Vegetables**

Ingredients

- 4 medium russet or sweet potatoes
- Aluminum foil

Directions

1. Wash hands with warm and soapy water.
2. Preheat oven to 425°F.
3. Scrub potatoes thoroughly with a brush. Pat dry.
4. Poke potatoes all over with a fork.
5. Wrap each potato in foil.
6. Bake at 425°F for 40-60 minutes or until tender.
7. Top with favorite toppings: Cottage cheese, yogurt, chili, cheese, or- dice and add to other recipes.



Extension



Recipe from the Cent\$ible Nutrition Program. Learn how to save money, cook quick and healthy meals, and stretch your food dollar by contacting your Wind River Reservation CNP Educator at <https://uwyocnp.org/wrir/>

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