

Twice Baked Potatoes

Makes 8 servings | **Vegetables**

Ingredients

- 4 medium russet potatoes
- 3 Tablespoons ranch seasoning mix
- 1 cup shredded low-fat cheddar cheese

Directions

1. Wash hands with warm, soapy water for 20 seconds.
2. Preheat oven to 425°F.
3. Scrub potatoes thoroughly with a brush. Keep skins on. 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. Cool.
8. Carefully cut baked potatoes in half lengthwise.
9. Scoop out most of the potato without tearing the skin. Set potato shell aside.
10. Reduce oven to 350°F.
11. In a bowl, combine insides of potatoes and seasoning. Mix thoroughly.
12. Scoop potato mixture back into shells. Top with shredded cheese.
13. Bake on a baking sheet at 350°F until hot and cheese is melted, about 15 minutes.



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 local CNP educator.

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