

Garden Stuffed Baked Potatoes

INGREDIENTS

- 4 Russet potatoes
- 2 TB butter
- 1 small chopped onion
- 1 (10oz) package chopped broccoli thawed, drained
- 1/2 cup of ranch dressing
- 1 TB of vegetable oil
- 2 teaspoons of parsley
- 2 teaspoons of salt

Preheat oven to 425°. Microwave pierced potatoes on high for 12 minutes. Bake for 15 minutes. Slice off potato tops. Scoop out pulp, keeping skin intact. Mash pulp in a medium bowl.

Heat skillet. Add butter. Add onion and sauté until tender, about 5 minutes. Add onion, broccoli, and salad dressing to potato pulp; mix well

Brush outside of potato skin shells with oil.

Spoon potato mixture into shells, dividing evenly. Place on baking sheet. Bake until heated through, about 15 minutes. Sprinkle with parsley, salt, and pepper to taste.

Submitted by the Culinary Academy