

Stuffed Potato Skins from KellyintheKitchen

INGREDIENTS

8 medium baking potatoes, washed
canola oil
1 1/2 cups cheddar cheese, shredded
1 cup Greek yogurt or sour cream
1 tbsp butter
3-5 tbsp milk
2 cloves garlic, minced
1/2 tsp seasoning salt
1 1/2 cups ham, diced
salt and pepper to taste
5 scallions, chopped

DIRECTIONS

Preheat oven to 425 F.

Rub each potato lightly with oil and place on a baking sheet. Bake until fork-tender, about 40 minutes.

While the potatoes cook, get the toppings/fillings ready. Shred the cheese, dice up the ham, and chop the garlic and scallions.

When the potatoes are done, slice them in half long-ways and use an oven mitt hold them while you scoop out the middles. You want each potato to have enough room to stuff with filling, but enough potato remaining inside so that it still holds its shape. Put the potato meat that you scoop out into a large mixing bowl. Place the empty potato skins back in the pan, drizzle with olive oil, and put back in the oven to crisp up a bit more, about 10-15 minutes (or longer, if you want the skins really nice and crispy).

Now, mix up the filling. Stir together the potatoes with the sour cream, milk, butter, garlic, seasoning salt, ham, salt, pepper, and 1 cup of the cheese.

Take the skins out of the oven and stuff with the filling. Sprinkle with the rest of the cheese.

Bake until the cheese is melted and the skins are even crispier. Sprinkle with scallions. Great with sour cream and/or ketchup.