

Spinach Twice Baked Potatoes

Using Spinach & Cheese Dip







Ingredients:

12 Russet Potatoes

2 oz Oil

24 oz Blount's Spinach and Cheese Dip (Item#35482)

16 oz Mozzarella Cheese, shredded

16 oz Sour cream

Cooking Instructions:

- 1. Set oven to 350°F.
- 2. Poke holes with a fork and then rub potatoes with oil and season with salt and pepper.
- 3. Wrap each potato in tin foil and bake in oven for 1 hour.
- 4. After the potatoes are done let them cool for at least 15 minutes.
- **5.** Cut each potato in half, length wise and scoop out the middles of each potato and put into a mixing bowl. Place the potatoes halves on a sheet pan.
- 6. Add Blount's Spinach Dip to the bowl with potato filling and mix together.
- 7. Fill each potato half with 1-2 table spoons of filling and top with mozzarella cheese.
- 8. Return potatoes to oven for 20 minutes or until cheese is golden brown.
- **9.** Serve with sour cream and enjoy.

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