

Cheddar Broccoli Twice Baked Potato

Ingredients

4 large potatoes, russet
1 C Cooked bacon bits
½ C chopped chives
½ C Sour Cream
2 T garlic powder
2 T Onion powder
¼ C soft butter

Soup

2 C Evaporated milk
2 C Chicken stock
1 C onion, diced
3 cloves Garlic, minced
3 C Broccoli, chopped
2 C Cheese, cheddar, sharp, grated
¼ C Hot sauce (optional)
Salt and pepper to taste

Directions

1. Poke holes in the potatoes and coat with olive oil and salt
2. Bake the potatoes at 425° F for one hour
3. Let the potatoes cool, slightly. Slice the top off and scoop the inside out into a bowl and mix in the bacon, chives, sour cream, garlic and onion powder, butter, salt and pepper. Transfer into a piping bag or Ziploc bag.
4. Melt 2 tbsp of butter in medium soup pan. Add the onions and cook for 5 minutes. Add the garlic and salt, pepper and cook for another 3 minutes until garlic is fragrant.
5. Mix in the flour and cook until the flour is golden brown.
6. Add the broccoli and simmer for 10 minutes.
7. Mix in the cheese a handful at a time, adding more once the cheese is melted.
8. Mix in the hot sauce and season to taste, with salt and pepper.
9. Ladle into hollowed out potatoes, almost to the top.
10. Pipe mashed potato mixture on top.
11. Bake at 450° F for 10 minutes or until the top is golden brown.