

POTATOES STUFFED WITH HAM AND GRUYERE

Submitted by **Derf2440**

"Nummy!!! Serve with Recipe #15878 and garlic bread."

🕒 Ready In: 35mins

🍽 Serves: 4

🥄 Ingredients: 9

DIRECTIONS

1. Preheat oven to 500°.
2. Pierce the potatoes with fork and arrange in a circle in microwave oven.
3. Cover with damp paper towels.
4. Microwave potatoes at high 12 minutes or until done.
5. Rearrange after 6 minutes.
6. Let stand 2 minutes.
7. Split open, lengthwise in half, scoop out pulp, leaving a 1/4 inch shell.
8. Reserve shells, set aside pulp.
9. Heat butter in a small fry pan over medium high heat.
10. Add garlic; sauté 30 seconds.
11. Add milk; bring to a simmer.
12. Pour milk mixture over potato pulp.
13. Add 1/4 cup cheese, ham and remaining ingredients; mix well.
14. Stuff shells with potato mixture.
15. Sprinkle evenly with 1/4 cup cheese.
16. Bake at 500° for 8 minutes or until the cheese begins to brown.

INGREDIENTS

- 4 **baking potatoes**
- 2 teaspoons **butter**
- 2 teaspoons smashed **garlic**, about 2 cloves
- 1/2 cup **2% low-fat milk**
- 1/2 cup shredded **gruyere cheese**
- 1/2 cup chopped **cooked ham**
- 1 tablespoon chopped **fresh parsley**
- 1/4 teaspoon **salt**
- 1/4 teaspoon **cayenne pepper**



Mexican-American Food made with better-for-you ingredients

SHOP SIETE

