



## twice-baked mini stuffed potatoes

The ultimate finger food, these Twice-Baked Mini Potatoes are one-bite wonders that can be made in advance - you just pop them in the oven for a second baking before the guests arrive. An amazing appetizer, these tiny cheese and chive-stuffed taters get gobbled up as a superb side dish as well.

MAKES: 26 MINI POTATOES



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### ingredients

- 26 Yukon Gold mini potatoes
- 1 tbsp olive oil
- ½ tsp chopped fresh thyme
- ½ tsp kosher salt
- ½ tsp freshly ground black pepper
- ¾ cup sour cream
- ¼ cup milk
- ¼ cup freshly grated Parmesan cheese
- 2 tbsp thinly sliced fresh chives
- 1 tbsp butter, softened
- ½ tsp kosher salt
- ¼ tsp freshly ground black pepper

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### directions

1. Preheat oven to 425°F. Line a large baking sheet with aluminum foil and coat with non-stick cooking spray.
2. Wash and dry potatoes. Place them in a large bowl and toss with olive oil, thyme, ½ tsp salt and ½ tsp pepper. Transfer to prepared baking sheet and bake until a fork easily pierces potatoes, about 25 minutes. Remove and let cool until you are able to hold them. Take each potato, slice the top off, and use a small spoon to carefully hollow it out. Place potato pulp in a medium bowl and mash to a chunky consistency. Add sour cream, milk, Parmesan, chives, butter, salt and pepper, mashing ingredients together.
3. Increase oven temperature to 450°F. Generously spoon the filling into each potato shell. (Note: At this point, if you're preparing the potatoes in advance, allow them to cool, cover and refrigerate them. When ready to serve bring to room temperature.) Just before serving time, bake until slightly brown on top, 10-15 minutes.

*"I'm a potato and I'm so hip."*

— 'I'M A POTATO,' DEVO