

# Baked Stuffed Potatoes

---

**Category:** Vegetable

**Servings:** 6

**Rating:** 10

**Source:** Stephanie Smith

**Description:**

**Ingredients:**

potato	6 medium baking
sour cream	1 cup
cheddar cheese	1 cup
green onion	2 tops, chopped finely
butter, unsalted	2 tablespoon
salt	to taste
pepper	to taste

**Instructions:**

Bake the potatoes in a 400<sup>1</sup>/<sub>4</sub> oven until they do not resist when a skewer is inserted. Remove from the oven and cool. Cut each potato in half and scrape the potato meat from the skins, being careful not to damage the skin half. Mix the potato with the other ingredients until smooth and creamy. Using an ice cream scoop, refill the potato skins with the potato mixture. In a preheated 400° oven, bake the stuffed potatoes until they are hot, about 15 minutes.