

# Garden Stuffed Potatoes

It's harvest season! Enjoy fresh potatoes.

## Ingredients

- 2 large Russet baking potatoes
- 1 to 2 green onions, the white and part of the green finely chopped
- 1/4 cup non-fat or light sour cream
- 1 tbsp whipped butter or less fat margarine
- 1/2 tsp parsley flakes
- 1/2 tsp Italian herb blend
- 1/2 cup reduced-fat, shredded sharp cheddar cheese
- 3 tbsp shredded Parmesan cheese
- 1 tsp minced garlic, or 1/4 tsp garlic powder
- 1 cup broccoli florets, cooked and chopped
- black pepper, to taste



## Instructions

- Step 1.** Microwave or oven bake potatoes until tender (don't forget to stab with a fork a few times before cooking). Meanwhile, in a medium-size bowl, mix together the remaining ingredients (except broccoli) with a fork.
- Step 2.** Carefully cut potatoes in half and scoop out the center, leaving about 1/2 inch potato around the skin. Add the scooped-out potato and the broccoli pieces to the mixture in the bowl. Mix with fork, then spoon into potato halves.
- Step 3.** Microwave each potato half on HIGH for about 1 minute or broil all the potato halves until lightly brown on top.