



HAM & CHEESE TWICE BAKED POTATOES

Home-style cooking at it's finest! Try making these cheesy potatoes as a meal or as a savory side dish.

PREP TIME	COOK TIME	TOTAL TIME	SERVES
30 MIN	75 MIN	105 MIN	8 PEOPLE

INGREDIENTS & INSTRUCTIONS

- 1 cup Frick's ham, diced
- 4 large potatoes
- 1/2 cup milk
- 1 (8oz) pkg. cream cheese, softened
- 2 tbsp. butter or margarine
- 1/2 cup shredded Swiss cheese
- 1/2 cup shredded cheddar cheese
- 1/2 - 1 tsp. salt
- 1/2 tsp pepper
- 2 tsp chopped fresh chives

STEP 1

Preheat oven to 400°F. Place potatoes in lightly greased aluminum foil-lined 15 x 10 inch jelly roll pan.

STEP 2

Bake potatoes 1 hour or until tender; cool 30 minutes. Turn oven down to 350°F.

STEP 3

Cut each potato in half lengthwise; carefully scoop out pulp into large bowl, leaving 1/4 inch thick shell. Beat pulp, milk, cream cheese, butter, Swiss cheese, cheddar cheese, salt and pepper at medium speed with electric mixer until blended; stir in ham and chives.

STEP 4

Spoon mixture into potato shells. Bake stuffed shells at 350°F for 15 minutes. Enjoy warm.