



## Cheesy Stuffed Potatoes

 Gluten Free

READY IN



45 min.

SERVINGS



8

CALORIES



321 kcal

SIDE DISH

### Ingredients

- 4 large baking potatoes
- 2 tablespoons butter
- 8 servings toppings: cream sour crumbled chopped
- 3 ounce cream cheese softened
- 0.5 teaspoon pepper
- 1 ounce dressing mix ranch-style
- 0.5 teaspoon salt
- 2 ounces cheddar cheese shredded

- 0.8 cup cup heavy whipping cream sour
- 2 ounces swiss cheese shredded

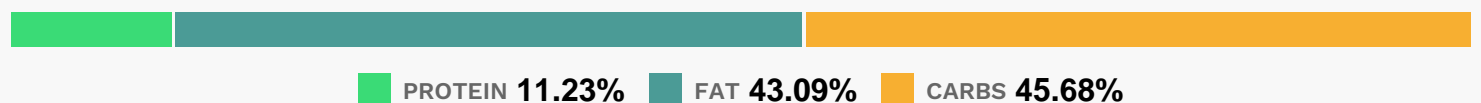
## Equipment

- bowl
- frying pan
- oven
- hand mixer
- aluminum foil

## Directions

- Place potatoes in a lightly greased aluminum foil-lined 15- x 10-inch jellyroll pan.
- Bake at 400 for 1 hour or until tender; cool 30 minutes.
- Cut each potato in half lengthwise; carefully scoop out pulp into a large bowl, leaving a 1/4-inch-thick shell.
- Beat pulp and next 8 ingredients at medium speed with an electric mixer until blended; spoon into shells.
- Bake at 350 for 20 minutes.
- Serve with desired toppings.

## Nutrition Facts



## Properties

Glycemic Index:24.72, Glycemic Load:26.47, Inflammation Score:-5, Nutrition Score:10.934782661822%

## Nutrients (% of daily need)

Calories: 321.33kcal (16.07%), Fat: 15.63g (24.05%), Saturated Fat: 7.75g (48.46%), Carbohydrates: 37.28g (12.43%), Net Carbohydrates: 34.85g (12.67%), Sugar: 2.3g (2.56%), Cholesterol: 38.57mg (12.86%), Sodium: 582.9mg (25.34%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 9.17g (18.33%), Vitamin B6: 0.66mg (33.09%), Potassium: 824mg (23.54%), Phosphorus: 203.38mg (20.34%), Calcium: 170.95mg (17.1%), Manganese: 0.31mg (15.53%), Vitamin C: 10.72mg (12.99%), Magnesium: 50.12mg (12.53%), Vitamin B1: 0.16mg (10.76%), Vitamin A:

534.67IU (10.69%), Vitamin B2: 0.18mg (10.34%), Copper: 0.2mg (10.16%), Vitamin B3: 1.95mg (9.75%), Fiber: 2.43g (9.72%), Selenium: 6.6µg (9.42%), Iron: 1.65mg (9.15%), Zinc: 1.23mg (8.21%), Folate: 30.26µg (7.57%), Vitamin B5: 0.75mg (7.53%), Vitamin B12: 0.36µg (6.02%), Vitamin K: 4.34µg (4.13%), Vitamin E: 0.4mg (2.65%)