# Easy Restaurant-Style Baked Potatoes

Vegetarian Gluten Free

| READY IN | SERVINGS | CALORIES |
| --- | --- | --- |
| 25 min. | 25 | 37 kcal |

SIDE DISH

## Ingredients

- [ ] 1.3 lb baking potatoes
- [ ] 0.3 cup philadelphia chive & onion cream cheese spread
- [ ] 0.3 cup knudsen cream sour
- [ ] 0.5 cup sharp cheddar cheese shredded divided kraft

## Equipment

- [ ] bowl
- [ ] oven
- [ ] microwave

## Directions

- [ ] Heat oven to 400F.
- [ ] Prick potatoes in several places with fork. Microwave on HIGH 8 to 9 min. or until tender.
- [ ] Cut potatoes lengthwise in half. Scoop flesh into bowl, leaving thin shells; mash potato flesh with cream cheese spread, sour cream and 1/4 cup cheddar. Spoon into potato shells; sprinkle with remaining cheddar.
- [ ] Bake 10 min. or until cheese is melted and potatoes are heated through.

## Nutrition Facts

PROTEIN **12.74%** FAT **40.89%** CARBS **46.37%**

### Properties

Glycemic Index:4.47, Glycemic Load:3.24, Inflammation Score:-1, Nutrition Score:1.3178260805814%

### Nutrients (% of daily need)

Calories: 37.32kcal (1.87%), Fat: 1.72g (2.65%), Saturated Fat: 0.99g (6.18%), Carbohydrates: 4.4g (1.47%), Net Carbohydrates: 4.11g (1.49%), Sugar: 0.3g (0.33%), Cholesterol: 5.02mg (1.67%), Sodium: 27.16mg (1.18%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.21g (2.42%), Vitamin B6: 0.08mg (4.04%), Potassium: 99.19mg (2.83%), Phosphorus: 24.57mg (2.46%), Calcium: 23.97mg (2.4%), Manganese: 0.04mg (1.8%), Vitamin C: 1.31mg (1.59%), Magnesium: 6.06mg (1.51%), Vitamin B1: 0.02mg (1.31%), Vitamin B2: 0.02mg (1.25%), Copper: 0.02mg (1.23%), Vitamin B3: 0.24mg (1.19%), Vitamin A: 58.77IU (1.18%), Fiber: 0.29g (1.18%), Selenium: 0.82µg (1.16%), Iron: 0.2mg (1.11%), Zinc: 0.16mg (1.04%)