

Twice Baked Garlic Potatoes

Ingredients:

4 large baking potatoes, scrubbed
1 garlic bulb
½ cup low sodium chicken broth
½ cup nonfat sour cream
¼ cup grated Parmesan cheese

Steps:

Preheat oven to 425°F. Pierce potatoes several times with a fork. Place on a baking sheet. Wrap the garlic in foil and place with the potatoes. Bake about 1 hour. Let potatoes and garlic cool until comfortable to handle (about 5 minutes). Cut potatoes in half lengthwise. Scoop the pulp into a bowl, leaving the skin intact. Squeeze the pulp from the garlic bulb, add to the potato. Spoon the mixture back into the potato skins. Sprinkle with Parmesan cheese. Return potatoes to baking sheet. Bake until heated through and lightly browned (about 15 minutes).

featured in the 'Our Favourite Recipes: Mamawetan Churchill River Health Region Cookbook'

