BROCCOLI SUPREME STUFFED POTATOES
4 SERVINGS

INGREDIENTS
2 baking potatoes, large
16 oz frozen chopped broccoli
8 oz pasteurized process cheese spread
1 teaspoon Dijon style or prepared mustard
1 cup diced cooked ham, turkey or chicken

DIRECTIONS
1. Wash hands with soap and water.
2. Scrub the potatoes with a clean vegetable brush under running water. Blot dry with a clean cloth towel or paper towel.
3. Pierce potatoes with a fork and microwave on high 7-9 minutes or until tender. Turn once halfway through cooking time. Set potatoes aside.
4. Prepare broccoli according to package directions. Drain the cooked broccoli. In a microwave-safe bowl, combine broccoli, cheese, mustard and cooked meat. Microwave 1-2 minutes until cheese is melted. Stir to mix.
5. Cut potatoes in half lengthwise and lightly mash with a fork. Place ¼ of the broccoli mixture on each potato half. Serve.
6. Store leftovers in shallow containers within 2 hours of serving. Leftovers will last in the refrigerator up to 3-4 days.

RECIPE COURTESY OF: MORPAC