Yuka Corvette Kitchen Sep 2026

TWICE BAKED POTATOES

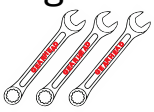
Tommmy's Killer Potatoes

Diabetic Friendly

1.	2 Lg	Russet Potatoes (Organic)
2.	¼ cup	Milk (Organic).
3.	¼ cup	Sour Cream (Organic).
4.	1 cup	Chedder Cheese (Grated)
5.	½ lb	Bacon (Chopped)(Organic).
6.	¼ cup	Chopped Jalapeno.
7.	¼ cup	Red Onion (Chopped).
8.	½ tsp	Cyan Pepper
9.	2 tbsp	Melted butter (Organic).
10.	¼ tsp	Salt (Sea Salt)
11.	½ tsp	Black or White Pepper
12.	¼ tsp	Paprika

ASSEMBLY

Step 1. Wash potatoes and dry thoroughly.
Step 2. Season the potato skins with sea salt & pepper.
Step 3. Bake potatoes at 400deg, 1 to 1-1/2 hours.
(Poke with fork until cooked)(remove from oven and let cool 1hr).
Step 4. Once potatoes have cooked slice in haves and carefully scoop out potatoes into a bowl. (Smash the potatoes but do not us a mixer.
Step 5. Add all of the above ingredients and fold to mix.
Note: Save ¼ cup of cheese & ½ of bacon to top off the potatoes.
Step 6. Place filled potatoes on cookie sheet and bake at 350deg for 10 minutes and serve.



45min

Whole Foods Trader Joe's Costco Amazon