

Garden Stuffed Baked Potatoes

4 russet potatoes

2 tbs. butter or margarine

1 small onion, chopped

1 (10-oz) pkg frozen chopped broccoli, thawed, drained

1/2 cup ranch salad dressing

1 tbs. vegetable oil

2 tsp. dried parsley, optional

salt and pepper

Preheat oven to 425°. Microwave pierced potatoes on HIGH for 12 minutes; bake for 15 minutes. Slice off potato tops. Scoop out pulp, keeping skins intact. Mash in a medium bowl.

Heat a small skillet over medium-high heat; add butter. Add onion and saute until tender, about 5 minutes. Add onion, broccoli, and salad dressing to potato pulp; mix well.

Brush outside of potato skin shells with oil.

Spoon potato mixture into shells, dividing evenly. Place on a baking sheet. Bake potatoes until heated through, about 15 minutes. Sprinkle with parsley; salt and pepper to taste.

Make Ahead: You can save yourself a lot of work during a day. Precook these potatoes, then cool to room temperature. Wrap and refrigerate for up to 3 days. Then just reheat in the microwave for 5 minutes.

Variation: Add 1 cup Cheddar cheese to the potato pulp mixture or top the stuffed potatoes with cheese before baking in step 4.

Hints: * Rubbing the outside of the potatoes with oil before baking will help them absorb more heat and allows the potatoes to cook more quickly- reducing cooking time by a few minutes. It also makes the skins crisp and nicely brown.