



White Cheddar Twice-Baked Potatoes

Yield: 20 Twice-Baked Potato Halves

Ingredients:

- 10 each 6-8 oz Russet potatoes
- 2 Tbsp Avocado oil
- 1 Tbsp kosher salt
- 5 lb. bag [Reser's White Cheddar Mashed Potatoes](#) (71117.14388)
- 2/3 cup Parmesan, shredded
- ½ cup Chives, minced, 2 Tbsp reserved for garnish
- ½ cup Butter, melted

Directions:

1. Heat oven to 400°F.
2. Pierce each potato several times with a fork.
3. Toss the potatoes with avocado oil and season with kosher salt
4. Bake for 40-50 minutes, until the flesh can be easily pierced with a fork.
5. Let cool on a rack for 15- 20 minutes.
6. When cool, halve the potatoes, scoop out some of the potato pulp, and place into a large metal bowl.
7. Mix the potato pulp with Reser's White Cheddar Mashed Potatoes, shredded Parmesan, and chives, being careful not to overwork.
8. Fill the potato mixture back into the baked skins on a sheet pan.
9. Brush each half with butter and place into oven.
10. Bake for 12-15 minutes until browned and heated through.
11. Garnish each half with minced chives.