



Sausage Stuffed Potatoes

NIBBLEDISH CONTRIBUTOR

Ingredients

4 Large Baking Potatoes
1 cup Red Onion, thinly sliced
2 links Sausage, ground
4 tbsp Butter, unsalted
1 cup Cream Fraise
1/4 lb White Cheddar Cheese, grated
1/6 cup Chives, chopped
1/6 cup Green Onions, chopped
1/6 cup Parsley, chopped
Olive Oil
Salt and Pepper

Instructions

A PARTY HIT!

- Preheat oven to 400 degrees F
- Place potatoes on a baking sheet and bake until the potatoes are tender. Then remove from the oven and let cool completely
- In the meantime drizzle olive oil in a pan and turn on medium heat
- Add onions, salt, and pepper and cook until the onions are caramalized. Transfer onions onto a dish and let cool
- Drizzle the pan with some more olive oil and add sausage and cook on medium heat
- Place a paper towel in a dish and remove the cooked sausage and transfer to paper towel dish
- Now that the potatoes have cooled, use a small and sharp peering knife and cup around the top of the potato. Hollow with a spoon.

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- Take the spooned potatoe and place in a bowl. Add butter and creme fraise and mash. Then add half the cheese, sausage, chives, green onion, and parsley.
 - Spoon filling back into potatoes
 - Top with remaining cheese
 - Cook in oven on baking sheet for 10-15 minutes

Let cool then serve.

Serves 4.