



Chicken and Cheddar Stuffed Potatoes

NIBBLEDISH CONTRIBUTOR

Ingredients

4 white potatoes, parboiled

1/3 cup cheddar cheese, shredded

1/4 red onion, chopped

1 tablespoon parsley, minced

1 tablespoon basil, minced

1 teaspoon thyme

2 tablespoons milk

2 teaspoons butter

2 chicken breast tenderloins, cooked and shredded

Paprika

Kosher salt

Instructions

1. Rub potatoes with olive oil. Place on a baking sheet and cook in a preheated oven at 375 degrees for 30 minutes.

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2. As potatoes bake, mix half of cheese with basil, thyme, parsley and onion. Set aside.
 3. When potatoes are done, slice in half. Scoop out potato flesh and put skins back on baking sheet.
 4. Add potatoes to cheese mixture. Mash to break up pieces and combine ingredients.
 5. Add butter and milk. Mash until fairly smooth.
 6. Divide evenly between potato skins. Top with remaining cheese.
 7. Bake for another 5-7 minutes until cheese melts. Remove from oven and sprinkle with paprika. Salt to taste.