



FINCH + FENNEL

Twice Baked Potatoes

COOK TIME: 30 minutes

YIELDS: 6 servings

INGREDIENTS:

3 Russet Potatoes, washed

6 Tbsp Butter, softened

¼ c Milk

¼ c Sour Cream

2-4 Tbsp F+F Truffle Parmesan + Black Garlic Seasoning

1 tsp Salt, or to taste

½ tsp Pepper, or to taste

1 c Cheddar Cheese

Dill & Diced Green Onion, for Garnish



DIRECTIONS:

1. Gently poke small holes in your russet potatoes with a fork, then microwave them using the potato setting, flipping halfway through. Cook for about 10 minutes, or until they are soft.
2. Carefully remove hot potatoes from the microwave & set aside to cool.
3. Once the potatoes are cool enough to handle, cut the potatoes in half lengthwise & gently scoop the potato flesh out of the skins and into a large bowl. Mash with a potato masher.
4. Stir in the butter, milk & sour cream.
5. Add F+F Truffle Parmesan + Black Garlic Seasoning, salt & pepper & mix well.
6. Add half of the cheese to the mixture & stir until incorporated.
7. Spoon the potato mixture evenly into the potato skin halves & top with remaining shredded cheddar cheese.
8. Place the potatoes on a sheet tray & bake in a preheated oven at 350°F for 10-15 minutes, until warmed through.

Enjoy!

