



Thrice-Baked Broccoli Slaw Potatoes

Servings

4

Calories

420

Prep Time

15 minutes

Total Time

1 hour and 20 mins

Skill Level

Medium

Ingredients

4 large Yukon Gold potatoes, scrubbed

6 tablespoons melted butter, divided

Kosher salt, to taste

1 (12 ounce) bag Mann's Broccoli Cole Slaw®

2 garlic cloves, minced

2 tablespoons olive oil

½ cup sour cream

½ cup extra sharp cheddar cheese

¼ cup grated Parmesan cheese, plus extra for on top of potatoes



The Method

Preheat oven to 375°F.

Pierce potato skins with a fork. Bake on a sheet tray until cooked through, about 45 minutes.

When potatoes are finished, remove them from the oven and increase heat to 425°F. Cut the potatoes in half lengthwise then use a spoon to scoop out the flesh into a mixing bowl.

Place the remaining potato skin “boats” back on the roasting tray and brush them with about 2 tablespoons of the melted butter. Season with salt and return them to the oven for 10-12 minutes or until they are crisp and slightly browned.

While the potatoes are baking, heat a sauté pan on medium-high. Add the oil and cook the Broccoli Cole Slaw until slightly wilted, about 3-4 minutes. Add the garlic for the last minute of cooking, stirring until fragrant. Season with salt and remove from heat.



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Mash the potato flesh with a hand-held masher or food ricer. Add the cooked Broccoli Cole Slaw, remaining melted butter, sour cream, cheddar cheese, and Parmesan cheese. Mix well to combine, add more sour cream if necessary, and season with salt to taste.

Once the potatoes are done baking, use a spoon to fill the potato boats with the mixture and sprinkle with additional Parmesan cheese.

Return the potatoes to the oven for a final time, roasting for 10-12 minutes more or until cheese is golden brown on top.

Nutrition Facts

Serving Size 305g | Servings: 4

Amount Per Serving

Calories 420 | Total Fat 28g (sat fat 18g trans 0g) | Cholesterol 85mg | Sodium 500mg | Total Carbohydrate 35g | Dietary Fiber 5g | Sugars 6g (Includes 0g Added Sugars) | Protein 12g | Vitamin D 0% | Calcium 20% | Iron 10% | Potassium 6%