

## **Twice Baked Potatoes with Spinach and Gruyere Cheese**

Looking for a way to jazz up a simple meat and potatoes meal? Well these Twice Baked Potatoes with Spinach and Gruyere Cheese are just the ticket! Savory, smoky, earthy and all around yummy!

### Ingredients:

8 large potatoes, scrubbed and pierced with a fork

1 c. 0.5% milk

3 Tbsp unsalted butter, at room temperature, divided into 4 pieces

2 pks. (10 oz) frozen spinach, thawed and squeezed thoroughly dry

1 c. grated Gruyere cheese

4 green onions, minced, including green parts

½ tsp ground sea salt

¼ tsp ground black pepper

Heat oven to 400 degrees Fahrenheit. Scrub and pierce potatoes and place directly onto middle rack in oven. Cook for 45 minutes to one hour until fork tender. Remove from oven and let cool until can be handled.

Once cooled, cut top 1/3 lengthwise off potatoes. Scoop flesh out of potatoes including top 1/3 into a bowl, leaving about a ¼ inch shell. Add milk and butter and using a hand mixer, beat on low for 1 – 2 minutes. Add in spinach, cheese and green onion, (reserving enough grated cheese and green onion to sprinkle on top of each potato before returning to oven), sea salt and pepper. Stir to combine. Fill potatoes including top 1/3 skins...these make excellent baked potato skins! (NOTE: You can make ahead by filling potatoes and refrigerating until ready to bake in oven. Just remember that potatoes may require an extra 10 minutes baking time to heat thoroughly through!)

Place filled potatoes onto a baking sheet and sprinkle reserved grated Gruyere and green onion on top of each filled potato shell. Bake in preheated 375 degree Fahrenheit oven for about 25-30 minutes until heated through and golden on top. Serve hot!

*Kim's Cookology*