

## **OVER-THE-EDGE STUFFED POTATOES**

6 large baking potatoes	¼ cup butter, softened
4 Tbsp sour cream	1 Tbsp <b>TSG Over-The-Edge Herb Spinach</b> <sup>™</sup>
3-4 Tbsp milk	1 Tbsp <b>TSG Outrageously Garlic</b> <sup>™</sup>

1. Preheat oven to 425°F. Scrub potatoes; pat dry.
2. Pierce top of potatoes with a fork. Bake for about 50 minutes or until potatoes are tender. Remove from oven and cool until they can be handled. Remove a thin slice from the top of each potato and scoop out most of the potato into a bowl, leaving shells intact.
3. Beat potato with sour cream, 3 Tbsp of milk, and butter. Add more milk if needed. Beat in Herbed Spinach and Outrageously Garlic seasonings. Spoon the mixture into the potato skins. Bake at 375°F for 10-15 minutes until lightly browned.