

### Fajita Stuffed Baked Potatoes

1-6oz package of Fajita grilled chicken breast strips (Tyson)  
4- Medium Baking potatoes  
1 cup Broccoli Florets  
1 cup reduced fat Cheddar Cheese  
½ cup reduced fat Sour Cream  
1-cup water  
½ teaspoon ground black pepper  
1-teaspoon salt  
½ teaspoon Hidden Valley dry Ranch mix

Pierce potatoes all over with a fork. Place in the microwave and cook on medium, turning twice, until potatoes are soft (about 15 minutes). Meanwhile, Heat meat in skillet over medium-high heat, about 3 minutes. Drain and transfer to a large bowl. Increase to high heat, add broccoli and water to the pan, cover and cook until tender (about 3-4 minutes). Drain the broccoli and add to the meat.

Carefully cut off top third of the cooked potatoes, scoop out the insides and put into a medium bowl. Place potato shells into a small baking dish. Add 1/2-cup cheddar cheese, sour cream, salt, and pepper to the potato insides and mash with a fork. Add the potato mixture to the broccoli and meat; stir to combine. Evenly divide the potato mixture among the potato shells and top with the remaining 1/2 cup of cheese.

Microwave on high or place potatoes under the broiler for about 2-4 minutes or until filling is hot and cheese is melted.

Preparation Time: 30 minutes

Cook Time: 5-10 minutes

Serves: 4

Cost per serving: \$1.98

Kaci Griffin

County: Shelby

Age Division Intermediate

Category: Fruits and Vegetables