

chattavore

TWICE-BAKED SPINACH AND ARTICHOKE POTATOES

Prep Time: 15 minutes

Cook Time: 1 hour, 25 minutes

Total Time: 1 hour, 40 minutes

Yield: 4 servings

- 2 large baking potatoes, scrubbed clean and dried
 - olive oil
 - 4 tablespoons unsalted butter
 - 5 ounces baby spinach
 - 1/2 can artichoke hearts, well-drained and quartered
 - 4 ounces Swiss cheese, shredded
 - 1/4-1/2 cup sour cream
 - salt and pepper, to taste
1. Preheat the oven to 400 degrees. Rub the potatoes lightly with olive oil. Place them on a baking sheet and bake for one hour. Remove from the oven (leave the oven on), cut in half, and set aside to cool briefly.
 2. Preheat 2 tablespoons of the butter in a 10-inch skillet over medium heat. Add the spinach to the skillet and cook until completely wilted.
 3. Use a spoon to scoop the flesh from the potato halves and into a bowl, being careful not to break or tear the skins. Place the skins back onto the baking sheet. Use a fork to mash the potatoes. Add the remaining butter, the spinach, the quartered artichoke hearts, half of the cheese, and enough sour cream to bind the mixture together and make it creamy. Salt and pepper to taste.
 4. Divide the potato mixture among the 4 potato skins. Sprinkle with the remaining cheese. Bake for 20-25 minutes, until the cheese has lightly browned. Serve immediately.