

Stuffed Spuds!

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Side dishes are definitely the star of the holiday table. Load up these stuffed sleds with our Green Onion Bitchin' Sauce for a delish seasonal side. Bitchin' Ingredients

Serves:

3

Prep Time:

20 mins

Cook Time:

1 hr 20 mins

Calories:

500

Ingredients

Measurement	Ingredient
1 tub	Green Onion Bitchin' Sauce
3	Russet Potatoes
1 tsp	Extra Virgin Olive Oil
1 cup	Kale, chopped
1 cup	Broccoli, chopped
1	Garlic Clove, minced
½ cup	Almond Milk
1 tbsp	Vegan Butter
1 tbsp	Salt & Pepper
1 tbsp	Crushed Red Chili Pepper Flakes
½ cup	Parsley, chopped

Method

1. Preheat your oven to 450F.
2. Rub the potatoes with a teensy bit of olive oil. Bake at 425F for an hour or until cooked through. Remove from the oven and set aside.
3. Heat a large skillet on high heat with 2 teaspoons of olive oil. Add kale, broccoli, and a pinch of salt. Saute until softened. Add garlic and saute some more. Set aside.
4. Set the oven to 350F.
5. Once cool enough to handle, slice each potato in half. Gently scoop out the insides into a mixing bowl, leaving

a 1/4-in thick shell. Set the potato skins on a bake sheet. To the bowl, add the kale-broccoli mixture, vegan butter, almond milk, 3 tbsp Bitchin' Sauce and salt and pepper. Make mashed potatoes, then taste for seasoning (love me some salt!)

6. Spoon the potato filling into the potato skins. Bake at 350F for another 20 minutes so everything heats through.

7. Top with 3 more tbsp Green Onion Bitchin' Sauce and garnish with chopped parsley and voila! You have yourself some Saucy Stuffed Spuds!