

Chicken and Broccoli Potato Skins



Recipe card

Serves 6—8

Ingredients:

- 12 oz. chicken, diced, cooked
- 4 oz. cheddar cheese
- 8 oz. mozzarella cheese
- 1/2 lb. broccoli florets, defrosted
- 1/8 cup butter, melted
- Salt and pepper, to taste

Instructions:

1. Preheat oven to 375 degrees.
2. Cook potatoes in microwave. Remove and let cool.
3. Mix chicken, mozzarella cheese, and broccoli in bowl.
4. Cut potatoes in half, scooping out a spoonful of potato to make room for chicken mixture.
5. Lay out potato skins on baking tray, skin side down. Brush melted butter on top. Season lightly with salt and pepper.
6. Spoon chicken and broccoli mixture into each potato evenly.
7. Sprinkle a small amount of cheddar cheese on top.
8. Bake for 5-10 minutes until cheese is melted and golden brown.

