



## Twice Baked Blue Cheese Potatoes

- 3 large baking potatoes, washed and pierced
- Olive or vegetable oil
- 1/4 cup crumbled blue cheese\*
- 1/4 cup sour cream
- 2 slices of cooked bacon, crumbled
- 2 green onions, chopped
- 1 Tbsp. Dijon-style mustard
- 1/3 cup Almond Accents® Ranch Style sliced almonds



Preparation Time : 25 minutes

Preheat oven to 400 degrees. Bake potatoes until softened, 50-60 minutes. Cool for 10 minutes. In small bowl, combine remaining ingredients, mixing well. When potatoes are cool, cut in half and scoop out cooked potato and blend together with blue cheese mix. Place shells on baking sheet and fill with blue cheese-potato mixture. Bake until lightly browned, approximately 15 to 20 minutes.

\* You can substitute cheddar cheese or Swiss cheese for blue cheese.

Makes 4 servings

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