

OVER-THE-EDGE STUFFED POTATOES

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| 6 | large baking potatoes | ¼ | cup butter, softened |
| 4 | Tbsp sour cream | 1 | Tbsp TSG Over-The-Edge Herb Spinach™ |
| 3-4 | Tbsp milk | 1 | Tbsp TSG Outrageously Garlic™ |

1. Preheat oven to 425°F. Scrub potatoes; pat dry .
2. Pierce top of potatoes with a fork. Bake for about 50 minutes or until potatoes are tender. Remove from oven and cool until they can be handled. Remove a thin slice from the top of each potato and scoop out most of the potato into a bowl, leaving shells intact.
3. Beat potato with sour cream, 3 Tbsp of milk, and butter. Add more milk if needed. Beat in Herbed Spinach and Outrageously Garlic seasonings. Spoon the mixture into the potato skins. Bake at 375°F for 10-15 minutes until lightly browned.