



Cheese Entrees & Sides

Cooper® Cheese, Broccoli and Crispy Onion Loaded Baked Potatoes



MELT



Serves: 4

Ingredients

- 4 large baking potatoes
- Butter
- 1 cup Mason Jar Cheese Sauce
- 15-20 broccoli florets, chopped and steamed
- 1/4 cup crispy salad onions
- 4 tablespoons cooked bacon, chopped*

Directions

1. Scrub the potatoes under warm water. Place the potatoes in a microwave-safe baking dish and add a small amount of water. Cover the dish with microwavable cling wrap. Microwave for 5-8 minutes. Carefully peel back the cling wrap and poke the potatoes with a fork. They should be slightly tender. Replace the wrap and heat for another 3 minutes or until desired tenderness. Drain the water from the dish.
2. Cut a slit into the top of each potato. Use a fork to break up and fluff the inside of the potato. Add a tablespoon of butter and continue to mix the insides of the potato, then sprinkle with salt and pepper.
3. Spoon Mason Jar Cheese Sauce into a microwave-safe container and warm. Stir in the steamed broccoli and add salt and pepper to taste. Spoon the cheesy broccoli mixture over the potatoes. Add more cheese sauce if desired. Sprinkle each potato with a portion of the crispy salad onions and chopped bacon.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.