

# Spicy Bruschetta Stuffed Potato

## Ingredients

6 baking potatoes

¼ cup butter

½ cup sour cream

½ tsp salt

¼ tsp pepper

1 jar Sable & Rosenfeld Spicy Olive Bruschetta

## Directions

Preheat oven to 375F. Prick potatoes with fork and rub with a bit of butter or oil and salt. Place on oven rack and bake for 45-55 mins or until potatoes are soft. Remove from oven and let cool for 20 minutes. Cut potatoes in half lengthwise.

Remove cooked flesh from potato skins, leaving about ¼ shell.

Place cooked potatoes in large mixer bowl. Add butter, sour cream, salt and pepper and beat for one minute until fluffy. Spoon mixture back into potato shells. Bake for 20-30 mins or until potatoes are beginning to turn golden brown on the edges and are slightly puffed.

Garnish each potato half with Spicy Olive Bruschetta.