

Chicken & Broccoli Alfredo Potatoes Are the Stuffed Comfort Food You've Been Craving

Why You'll Love These Alfredo-Stuffed Potatoes



OVEN
400°F

TIME
60 min

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INGREDIENTS

You'll Need

For the Potatoes: 4 large russet potatoes 1
tablespoon olive oil Salt & pepper:

DIRECTIONS

1. Step-by-: Step)
2. Bake the : Potatoes
3. I preheat my oven to 400°F (200°C), scrub the potatoes, then prick them with a fork. I rub them with olive oil and sprinkle with salt, then bake them directly on the oven rack for
4. 45-60 minutes
5. , until the skins are crisp and the insides are soft.
6. Short on time? Microwave each potato for 10-12 minutes, flipping halfway.
7. Make the : Alfredo Sauce
8. While the potatoes bake, I make the sauce. In a saucepan, I melt the butter, then whisk in the flour to create a quick roux. After cooking that for about 1 minute, I slowly pour in the milk, whisking constantly until it thickens-usually 4 to 5 minutes.
9. Once thickened, I stir in the : Parmesan, garlic powder, salt, and pepper until the sauce is smooth and cheesy. Then I fold in the cooked chicken and broccoli and let everything heat through. The filling should be creamy, cozy, and just the right amount of indulgent.
10. Stuff the : Potatoes
11. Once the potatoes are done, I slice them open lengthwise and use a fork to fluff up the insides. Then I spoon a generous heap of the creamy Alfredo chicken and broccoli mixture into each one.
12. If I'm feeling extra (which I usually am), I sprinkle some mozzarella or more Parmesan on top.
13. Optional - Broil for That Cheesy Top
14. For next-level deliciousness, I pop the stuffed

potatoes under the broiler for 2-3 minutes until the cheese melts and turns golden and bubbly. That crispy cheese top? Totally worth the extra step.

- 15. How I : Like to Serve These
- 16. These potatoes are hearty enough to stand on their own, but here are a few of my favorite

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/chicken-broccoli-alfredo-potatoes-are-the-stuffed-comfort-food-youve-been-craving/>