

Twice-Baked Potatoes Recipe - The Ultimate Side Dish for Any Occasion

The Comfort of Twice-Baked Potatoes: A Family Favorite



OVEN
400°F

TIME
15 min

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INGREDIENTS

- 4 large russet potatoes
- 1 cup shredded cheddar cheese
- 1/2 cup sour cream
- 1/4 cup milk
- 1/4 cup chopped chives
- Salt and pepper to taste
- Olive oil for brushing

DIRECTIONS

1. Preheat your oven to 400°F (200°C).
2. Wash the potatoes thoroughly and prick them with a fork. Rub with olive oil and sprinkle with salt.
3. Bake the potatoes directly on the oven rack for about 45-60 minutes, or until tender.
4. Once baked, let them cool slightly, then cut them in half lengthwise and scoop out the insides into a mixing bowl.
5. Add the cheddar cheese, sour cream, milk, chives, salt, and pepper to the potato flesh. Mix until creamy.
6. Stuff the potato skins with the mixture and place them back on a baking sheet.
7. Bake for an additional 15-20 minutes until the tops are golden and crispy.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/twice-baked-potatoes-recipe-the-ultimate-side-dish-for-any-occasion/>