

## Stuffed Baked Potatoes with Spinach and Melted Cheese

Baked Potatoes with Cheese and Spinach



**OVEN**  
**400°F**

**TIME**  
**60 min**

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### INGREDIENTS

- 4 medium russet potatoes
- 1 cup spinach, chopped
- 1 cup shredded cheese (cheddar or mozzarella work well)
- 2 tbsp olive oil
- Salt and pepper, to taste
- ... tsp garlic powder (optional)

### DIRECTIONS

- 1. Prep the Potatoes:** Preheat your oven to 400°F (200°C). Scrub potatoes clean, then pierce each one several times with a fork. Rub with olive oil and season with salt and pepper.
- 2. Bake:** Place the potatoes directly on a baking sheet or oven rack. Bake for 45-60 minutes, until tender when pierced with a fork.
- 3. Sauté the Spinach:** While the potatoes bake, heat a small skillet over medium heat. Add chopped spinach and sauté for 2-3 minutes until wilted. Season with a pinch of salt, pepper, and garlic powder if using.
- 4. Stuff the Potatoes:** Once baked, let potatoes cool slightly, then cut a slit down the center of each. Use a fork to fluff the insides.
- 5. Add the Filling:** Stuff each potato with sautéed spinach and top generously with shredded cheese.
- 6. Final Bake:** Return the stuffed potatoes to the oven for 5-7 minutes, or until the cheese is fully melted and bubbly.
- 7. Serve:** Serve warm as a side dish or a filling vegetarian main.

### TIPS FOR SUCCESS

Choose starchy potatoes like russets for the fluffiest texture.

Mix up the cheese : Try Gruyère, smoked gouda, or a sharp white cheddar for extra flavor.

Add protein : Stir in cooked chicken, ground beef, or chickpeas to make it a full meal.

Customize the greens : Kale or arugula make great substitutes for spinach. ?

