BROCCOLI SUPREME STUFFED POTATOES
4 SERVINGS

INGREDIENTS
2 baking potatoes, large
16 oz frozen chopped broccoli
8 oz pasteurized process cheese spread
1 teaspoon Dijon style or prepared mustard
1 cup diced cooked ham, turkey or chicken

DIRECTIONS
1. Start by washing your hands with warm water and soap for at least 20 seconds before and after handling food.
2. Scrub the potatoes with a vegetable brush while holding under cold running water. Blot dry with a clean cloth towel or paper towel.
3. Pierce potatoes with a fork and microwave on high 7-9 minutes or until tender. Turn once halfway through cooking time. Set potatoes aside.
4. Prepare broccoli according to package directions. Drain the cooked broccoli. In a microwave-safe bowl, combine broccoli, cheese, mustard and cooked meat. Microwave 1-2 minutes until cheese is melted. Stir to mix.
5. Cut potatoes in half lengthwise and lightly mash with a fork. Place ¼ of the broccoli mixture on each potato half. Serve.
6. Store leftovers in shallow containers within 2 hours of serving. Leftovers will last in the refrigerator up to 3-4 days.

RECIPE COURTESY OF: NORPAC

CORE FOUR RULES OF FOOD SAFETY
Clean: Wash hands and surfaces often.
Separate: Don’t cross-contaminate.
Cook: Cook to the safe internal temperature.
Chill: Refrigerate or freeze promptly.