



Nana's Delicious Stuffed Baked Potatoes Recipe

Creamy stuffed potatoes with green onions, cheese, and optional seafood.

PREP TIME	COOK TIME	TOTAL TIME	YIELD
—	1½-2 hr + reheat	—	10 potatoes

INGREDIENTS

- 10 large Russet potatoes
- ½ to ¾ cup butter
- 1 (8 ounce) package cream cheese, softened
- 6 green onions, finely chopped
- Garlic, to taste (optional)
- Salt and pepper, to taste
- Velveeta or shredded cheddar cheese, for topping
- Optional: baby shrimp, drained
- Optional: chunked crab meat, drained
- Optional: lobster meat

INSTRUCTIONS

1. Bake the potatoes at 350°F for 1½ to 2 hours, or until very tender.
2. Cool just enough to handle. Cut a slit along the top of each potato and carefully scoop out the inside, leaving the skins intact.
3. Place the potato filling in a large bowl. Add the butter, cream cheese, green onions, garlic (if using), salt, and pepper. Mash until smooth and creamy.
4. If adding seafood, gently fold it into the potato mixture.
5. Spoon the filling back into each potato skin and top generously with your favorite cheese.
6. Return the potatoes to a 350°F oven until the cheese has melted.
7. For extra color, broil for the last minute or two, watching carefully so the cheese doesn't burn.
8. Serve immediately.

WENDY'S TIPS & NOTES

- Our family prefers Velveeta on top, but shredded cheddar works too.
- Use ½ cup butter for a lighter filling or up to ¾ cup for a richer potato.
- Baby shrimp, crab, or lobster can be folded into the filling before stuffing.