

Twice Baked Potato with Shredded Chicken



EASY INSPIRED RECIPES

Ingredients

- ◆ 2 large baking potatoes
- ◆ 1 Tbsp butter
- ◆ milk or sour cream
- ◆ 1/4c. chives cut small
- ◆ salt & pepper
- ◆ 2 chicken breast (boneless)
- ◆ chicken or veg. broth
- ◆ 1/2 tsp thyme
- ◆ 1/2 c. smoked gouda cheese shredded
- ◆ 500mL container of **TRINIDAN CORN SOUP**
- ◆ parsley to garnish

Serves 4



Preheat oven to 350F. Wash potatoes, keeping the skin on. Wrap potatoes in tin foil. Cook in oven until tender enough to be able to mash flesh. (about 40-45 mins)

While potatoes are cooking, put chicken breast in a skillet on stove, cover with broth, add salt and pepper and thyme. Bring to a boil, cover with lid, then lower temperature to simmer until breasts are cooked-about 10-15 minutes. Remove chicken from broth. Using two forks, pull breast apart, shredding into fine long strands.

Remove potatoes from oven, let cool for 10 min., and cut each potato in half length wise. Using a spoon, scoop the flesh into a large bowl, saving the skin. Mash potato flesh until smooth, adding butter, milk, or sour cream, salt, pepper and chives. Blend in the shredded chicken. Add more milk if necessary to ensure that the filling is moist. Divide mashed potato in 4 and refill the skins. Put filled skins on baking sheet. Top each with cheese and additional chives. Place back in oven, uncovered, for another 20 min.

When cheese has melted and has browned a bit, remove from oven. Place each half potato on a plate, and add a full ladle of hot Trinidad Corn Soup.

Sprinkle with chopped parsley and serve immediately.

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