

Pizza- Stuffed Potatoes

Kids will love to make and eat this recipe! Microwaved baking potatoes stuffed with sure-fire pizza toppings. Adult slices potatoes. Kids microwave potato halves, scoop out insides to prepare filling, and stuff potatoes.

2 baking potatoes (Russets), unpeeled, washed
2 oz. (50 g) pepperoni slices, cut in quarters
Other favourite pizza toppings such as sliced olive, bell peppers, etc. (optional)
1/4 cup (50 mL) tomato sauce
1 tbsp (15 mL) Parmesan or Romano cheese
1 tsp (5 mL) soft margarine or butter
1/3 cup (75 mL) grated cheddar cheese
Use large sharp knife to cut potatoes in half along lengths of potatoes. Use a fork to prick each potato skin three times.

Place potatoes cut side down on microwaveable plate. Microwave on high for 4 to 5 minutes, or until a fork pierces potato easily. Leave potatoes on plate, but remove plate from microwave and cover with clean tea towel for 5 minutes to let potatoes cook some more.

Meanwhile, mix pepperoni, tomato sauce, Parmesan cheese and margarine or butter in a bowl. Set aside.

After potatoes have been under the tea towel 5 minutes, use a spoon to scoop out potato inside each half, leaving a thin shell of potato inside skins. Put scooped potato into bowl of pepperoni mixture. Stir gently to mix together.

Fill potato shells with potato-pepperoni mixture. Sprinkle tops with grated Cheddar. To finish cooking, place on baking sheet and bake 15 to 20 minutes in a regular oven preheated to 400 F (200 C), until cheese is lightly browned. Or heat in toaster oven until cheese is browned.

Makes 4 Pizza-Style Stuffed Potatoes.

Per serving: 212 calories, 8 g protein, 11 g fat, 20 g carbohydrates, 2 g fibre, 471 mg sodium

