

Low-Point Twice-Baked Cheesy Potatoes

Ingredients:

- 4, medium potatoes
- 1/4 cup light sour cream
- 1/2 cup reduced-fat four cheese blend shredded cheese
- 1 Tbs butter
- 2 Tbs milk (I used 1%)
- 3 slices of bacon

Pierce potatoes with a fork or knife. Put on microwaveable plate, cover, and microwave for 6 minutes. Turn potatoes over and microwave 3 or 4 more minutes or until potatoes are tender when poked with a fork or knife. Cut potatoes in half, lengthwise, making 8 total halves. Cool slightly. Cook bacon until crisp. Break up bacon into little pieces and set aside. Scoop out potatoes, leaving 1/8 to 1/4 inch thick wall (so the potato doesn't collapse). Mash the scooped potatoes with butter and milk. Add sour cream, cheese, and bacon and mix until well combined. Place potato shells in oven-safe baking dish. Scoop filling back into the potato shells and bake potatoes at 350 degrees for 15 minutes. Season to taste and enjoy.

Total servings - 8

Serving size - 1

Points per serving - 2.8

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)