



## Twice Baked Potatoes

Crispy potato shell filled with creamy mashed potatoes.

### INGREDIENTS

1 bag Lamb Weston® Supreme Original Mashed (M16)

1 bag Lamb Weston® Fried Potato Skins (2200D)

3 Egg whites

Chives as needed for garnish

### DIRECTIONS

1. Prepare mashed potatoes and potato skins to manufacturer's specifications.
2. Transfer mashed potatoes into piping bag. Pipe into cooked potato skins.
3. Brush top with egg whites.
4. Bake at 400 °F until center is 165 °F and top is lightly browned.
5. Garnish with chives.

### Yield

12 portions