

# Potato Time!

June 12, 2020 | CHEF VEE, COOKING SCHOOL HEAD CHEF



*We're back with one of my favorite vegetables, the Potato! This starchy delight can be transformed in so many ways but today I'm looking to stuff the potato! The potato transforms into a vessel of fluffy delights and we can top it with almost anything. You can add proteins like chicken, shrimp or bacon. I have a little twist with my recipe, its loaded with BBQ pulled pork! Let me show how it's done!*

Serves: 8 Total Cook time: 50 minutes

- 8 medium-size russet potatoes (about 8 oz. each)
- 1 large yellow onion, thinly sliced
- 1 large red bell pepper, thinly sliced vertically
- 1/4 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 8 ounces Monterey Jack cheese, shredded (about 2 cups)
- 1 1/2 pounds pulled pork or chicken-leftover is perfect
- 2 cups corn chips (such as Fritos), coarsely crushed - optional
- 2 small ripe avocados, diced
- 1 1/2 cups barbecue sauce
- 1/4 cup chopped fresh cilantro
- 1 (14-oz.) package coleslaw mix - optional
- 3/4 cup barbecue sauce
- 1 cup mayo
- 1 lime
- 1/4 teaspoon cumin

Preheat oven to 400°F. Place potatoes on an aluminum foil-lined large rimmed baking sheet, poke with a fork. Drizzle a little oil, sprinkle with salt and bake in preheated oven until very tender, about 45 minutes.

Meanwhile, heat oil in a large skillet over medium. Add onion slices, and cook, stirring often, until tender and lightly browned, 5 to 7 minutes. Add bell pepper, and cook, stirring often, 5 minutes. Grab your left over chicken or pork shred into pan and add in bbq to warm through. Remove from heat. Once potatoes are done, cut a lengthwise slit down center of each potato (do not cut all the way through); squeeze sides to open. Slightly mash cooked potato pulp, and push toward opening.

Top with cheese, pork or chicken mixture, corn chips, drizzle with a little extra barbecue sauce and place in oven for 5 minutes until cheese is melted and top with cilantro and avocado. This goes amazing with a side slaw, for the slaw add in mayo the juice of 1 lime and cumin. Toss together and add in salt and pepper. Now you can add any toppings of choice. If you have sour cream

or scallions, diced red or green peppers. You can even have fun with your family and create a bar of toppings and let them build their own stuffed potatoes! Have fun be creative and most importantly ...enjoy!