



Noreen's Kitchen

Shrimp & Crab Stuffed Baked Potato

Ingredients

Serves 6

3 large baking potatoes	1 cup shredded sharp cheddar cheese
kosher salt	1 cup shredded Mozzarella cheese
4 tablespoons butter	1 1/2 cups fresh lump crabmeat
1/2 cup cream cheese (1/2 of 8oz brick)	1 1/2 cups baby or bay shrimp
1/2 cup sour cream	2 teaspoons Old Bay or Seafood Seasoning

Step by Step Instructions

Wash potatoes and rub outsides with Kosher salt.

Place on a foil lined baking sheet and bake in a 450 degree oven for 1 hour or until a knife can easily pierce the potato all the way through with no resistance.

Allow potatoes to sit at least 15 minutes or until cool enough to handle.

Slice each potato in half, lengthwise.

Using a spoon with a sharp edge, scoop out the majority of the center portion of the potatoes into a bowl. Leave about 1/4 inch around the inside of the potato for stability.

Mash the scooped out potatoes until smooth.

Add in butter, cream cheese, sour cream and shredded cheese along with 1 teaspoon of the Old Bay seasoning. Mix with an electric hand mixer until well incorporated.

Fold in the crabmeat and shrimp, being sure they are well distributed.

Evenly distribute the filling back among the potato shells. I find it easy to put on a pair of gloves and do this part by hand. If you wet your hand just slightly with some cool water you can mound and smooth the filling into each potato and make sure they are uniform.

Sprinkle the tops of the prepared potatoes with more shredded cheese and Old Bay Seasoning if desired.

Place potatoes on a foil lined baking sheet and place under the broiler for 3 to 5 minutes until the cheese is melted and bubbly.

Remove from oven and allow to cool for 10 minutes prior to serving.

Enjoy!