



Buffalo Chicken Twice Baked Potatoes

From the kitchen of B.J. Thompson

Note I have included my recipe for homemade coleslaw at the end of this recipe. It should be made the day before you serve the potatoes. Store bought coleslaw can be substituted (but this recipe takes less than 5 minutes to prepare and is very tasty.)**

- 4 lg Russet potatoes
- 1 C Blue Cheese salad dressing
- 4 T softened butter
- 1 t garlic powder
- 1 t black pepper

- 3 C cooked & shredded chicken breast
- ½ C Buffalo Chicken Sauce

- 2 C coleslaw

Step One: Prepare Your Potatoes

1. Bake the potatoes and let them cool for about ½ hour. (See my previous recipe “Cooking Potatoes 101” on how to bake the perfect baked potatoes.)
2. Cut each potato in half lengthwise. Scoop out the flesh leaving enough to keep the potato skin firm enough to handle. Mash the flesh with a fork (yield should be about 4C.)
3. Mix the potato flesh with the blue cheese dressing, butter, garlic powder and pepper.

Step Two: Prepare Your Topping

1. Mix the cooked, shredded chicken with the Buffalo Chicken sauce until all the chicken is lightly coated with sauce.



Step Three: Assemble & Reheat Your Potatoes

1. Spoon the potatoes back into the skins. The potatoes should be slightly heaped over the top of the skin.
2. Top with the chicken mixture.
3. Place on an ungreased baking sheet. Cook at 350° for 20-30 minutes until the potatoes are nice and hot.

Step Four: Garnish & Serve Your Potatoes

1. Add 2 heaping tablespoons of coleslaw to each twice baked potato. Use the rest of the coleslaw as a side.

Homemade Coleslaw

Mix the following ingredients and refrigerate overnight:

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| 1 | 14oz bag | coleslaw salad mix |
| ½ | C | mayonnaise |
| ½ | C | coleslaw salad dressing |
| 1 | T | Dijon mustard |