

Pulled Pork Baked Potato

Prep time: 10 minutes

Cook time: About 1 1/4 hours

1/2 pound cooked pulled pork

4 russet potatoes (about 10 ounces each)

1 tablespoon canola oil or other neutral-flavored oil

1/2 cup shredded cheese, such as Cheddar, Monterey Jack, or mozzarella

1/4 cup sour cream, or more to taste

Fresh chives, chopped, for garnish (optional)

Preheat an oven to 400 degrees F.

Rub the potatoes with the oil. Arrange them on a baking sheet and pierce each a few times with a knife or fork. Bake until cooked through, 1 to 1 1/4 hours.

Cut a lengthwise split in each potato and fluff the insides with a fork. Arrange the warmed pork, cheese, and sour cream on top. Sprinkle with chives, if using, and serve.

Makes 4 servings

Serving Suggestions

These baked potatoes can be served as either a side dish or a light entrée. Feel free to experiment with different cheeses, and to garnish with scallions, cilantro, or chopped green chiles instead of chives. If you like, add a sprinkle of chili powder, garlic powder, or onion powder.

Nutrition per serving

Calories: 250

Cholesterol: 65mg

Protein: 18g

Fat: 13g

Sodium: 270mg

Fiber: 1g

Saturated Fat: 6g

Carbohydrate: 14g