

Fontina-Stuffed Potatoes

Ingredients

- 3 1/4 pounds russet potatoes
- 1 1/4 cup whole milk
- 1/3 cup light sour cream
- 1 cup (4 ounces) shredded fontina cheese
- 1/4 cup finely chopped chives
- 2 tablespoons butter
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 6 tablespoons grated fresh Parmigiano-Reggiano cheese

Preparation

Preheat oven to 400°. Pierce potatoes with a fork; bake at 400° for 1 hour or until tender. Cut potatoes in half lengthwise. Scoop out flesh, leaving about a 1/4-inch-thick shell. Combine flesh, milk, and sour cream; mash with a potato masher to desired consistency. Stir in fontina and next 4 ingredients (through pepper). Divide mixture evenly among shells. Place potatoes in a single layer on a baking sheet; sprinkle potatoes evenly with Parmigiano-Reggiano. Bake at 400° for 12 minutes or until heated.

Preheat broiler. Broil potatoes 2 minutes or until browned and bubbly.