

# Quick & Easy

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## THE COSTCO WAY

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### Stuffed Little Potatoes

Makes 20 servings

#### Ingredients:

40 The Little Potato Company™ Dynamic Duo, divided  
Cooking spray  
¼ cup olive oil  
¼ cup butter, cubed  
¼ cup whole milk  
½ cup Parmesan cheese, plus 3 Tbsp, shredded and divided  
1 cup American cheese, shredded  
2 tsp salt  
2 tsp pepper  
½ cup chives, finely chopped

#### Instructions:

Preheat oven to 375 F. Place 20 Little potatoes in a microwave-safe bowl. Add 1 inch of water to the bowl. Cook for 2 to 3 minutes. Place on a baking sheet sprayed with cooking spray. With a melon baller, scoop a small well out of each microwaved potato. Brush with olive oil. Bake for 5 to 10 minutes, or until golden.

In a large saucepan, cover the remaining 20 Little potatoes with cold water. Parboil approximately 10 minutes, or until just tender. Potatoes should not fall apart or lose their shape. Drain. Place in a large mixing bowl. Allow to cool slightly. Mash with a masher. Add butter, milk, ½ cup Parmesan, American cheese, and salt and pepper. With an electric mixer, whip Little potatoes until smooth and fluffy. Fold in chives.

Stuff each baked potato with a generous scoop of whipped potato mixture. Sprinkle with remaining 3 Tbsp Parmesan. Bake for an additional 5 minutes, or until brown on top.

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