



by



iowa total care™



Loaded Baked Potatoes *(serves 2)*

INGREDIENTS

- 2 (10 oz each) large russet baking potatoes
- 1 tablespoon Hy-Vee butter
- 1 ½ teaspoons veggie grill seasoning, divided (option to use Salt & Pepper blend)
- 1 ½ cups fresh broccoli florets
- 1 tablespoon water
- ⅔ cup Hy-Vee plain Greek yogurt, divided
- 2 tablespoons Hy-Vee crumbled bacon pieces, divided
- ½ cup Hy-Vee shredded sharp cheddar cheese, divided
- 1 can of chili (optional)

INSTRUCTIONS

1. Make diagonal slices ½-inch apart about ¾ of the way through the potatoes. Rub each potato with butter, pushing some butter between slices. Sprinkle salt and pepper over each potato and between slices. Place potatoes on microwave-safe plate. Cook on HIGH for 10 to 12 minutes or until tender. (If using chili, warm according to can instructions.)
2. Cook broccoli in a vented microwave-safe bowl with water about 2 minutes or until crisp-tender. To assemble, dollop half the yogurt over each potato, spooning between slices. (If using chili: do the same with it.) Top each with half the broccoli, bacon and cheese.

Recipe source: <https://www.hy-vee.com/recipes-ideas/recipes/loaded-baked-potatoes>

To learn more, visit www.iowatotalcare.com.



Iowa Total Care provides Medicaid health insurance to Iowans. Established in 2019, Iowa Total Care exists to transform the health of communities we serve, one person at a time.