

Twice-Baked Potatoes with Feta Cheese



Hands-On Prep 15 MIN

Cook 55 MIN

Serves 4

Preheat the oven to 425°F. Place the potatoes on the oven rack and bake until fork-tender, about 45 minutes. Transfer to a rack to cool slightly; reduce the oven temperature to 375°F.

2 Cut each potato in half lengthwise. Scoop out the flesh, leaving a $\frac{1}{4}$ -inch layer in each shell. Transfer the potato flesh to a medium bowl.

3 Mash the potato flesh with the cheese, yogurt, oil, and chives. Stuff each potato half with a mound of the filling; transfer to a baking sheet. Bake until the filling is hot in the center and the edges are lightly browned, about 12 minutes. Serve at once.

PER SERVING (2 filled potato halves): 194 Cal, 6 g Fat, 4 g Sat Fat, 0 g Trans Fat, 20 mg Chol, 181 mg Sod, 31 g Carb, 3 g Fib, 6 g Prot, 113 mg Calc. **POINTS** value: 4.

Play It Safe When handling the hot baked potatoes in step 1, be sure to wear oven mitts to protect your hands.

4 small (5-ounce) baking potatoes, scrubbed
 $\frac{1}{3}$ cup crumbled feta cheese, at room temperature
 $\frac{1}{3}$ cup plain low-fat yogurt, at room temperature
1 tablespoon extra-virgin olive oil
1 tablespoon snipped fresh chives