

Bleu Cheese Stuffed Fingerling Potatoes

Ingredients

9 assorted fingerling potatoes
1 tsp olive oil
1/4 tsp salt
1/4 tsp ground black pepper
4 slices of bacon, cooked and crumbled
1/4 cup crumbled bleu cheese
1/4 cup fresh chives, chopped



Directions

Preheat oven to 425. Wash fingerlings in cool water, pat dry, and brush with olive oil. Place potatoes in a glass baking dish. Sprinkle with salt and pepper and bake in center of oven for 20 minutes or until golden brown and tender. Remove from oven, and with a knife cut an X on the top of each fingerling. Gently squeeze sides of each fingerling until the center spreads out to form a small well. Stuff a small amount of blue cheese, bacon and green onion into the well of each potato. Serve immediately.

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