

# DINNERLY



## Chicken Chili Stuffed Baked Potato with Cheddar, Scallions & Sour Cream



30-40min



2 Servings

If you invited us to dinner and you made us these chili stuffed potatoes, we'd immediately be best spuds. Hah, get it? We can cook, AND tell jokes. We've got you covered!

## WHAT WE SEND

- 2 potatoes
- 2 scallions
- 10 oz pkg ground chicken
- ¼ oz chili powder
- 8 oz tomato sauce
- 2 oz shredded cheddar-jack blend <sup>1</sup>
- 2 (1 oz) sour cream <sup>1</sup>

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- sugar
- butter (optional) <sup>1</sup>

## TOOLS

- microwave
- medium heavy-bottomed pot
- rimmed baking sheet

## ALLERGENS

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 700kcal, Fat 33g, Carbs 59g, Protein 43g



### 1. Start potatoes

Preheat oven to 425°F with a rack in the upper third.

Scrub **potatoes**, then prick all over with a fork. Rub with **oil** and season all over with **salt** and **pepper**. Place in a microwave-safe dish and microwave on high for 5 minutes. Flip potatoes; continue to microwave until soft and easily pierced through the center with a knife, 3–5 minutes (watch closely as microwaves vary).



### 2. Cook chicken

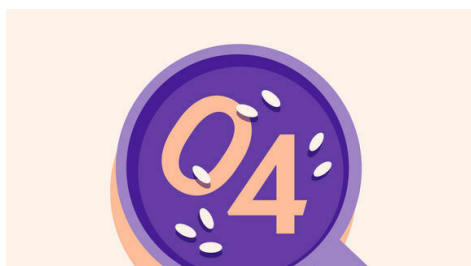
Trim ends from **scallions** and thinly slice, keeping dark greens separate.

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **ground chicken** and cook, breaking up into smaller pieces, until browned and cooked through, 3–5 minutes.



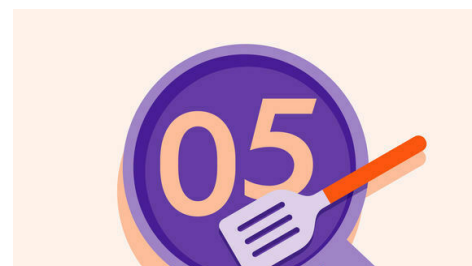
### 3. Make chili

To pot with **chicken**, add **chili powder** and **scallion whites and light greens**; cook, stirring, until fragrant, about 1 minute. Add **tomato sauce**, **½ cup water**, **½ teaspoon each of sugar and salt**, and **a few grinds of pepper**. Bring to a simmer, scraping up any browned bits from the bottom. Reduce heat to medium; partially cover. Cook, stirring occasionally, 10 minutes. Season to taste.



### 4. Finish potatoes

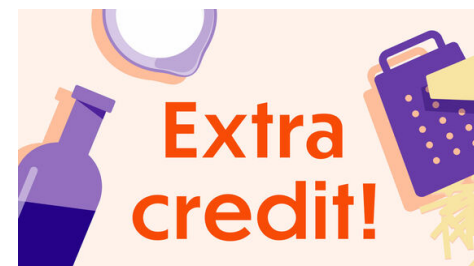
While **chili** cooks, transfer **potatoes** to a rimmed baking sheet. Bake on upper oven rack until skin is crispy, 6–8 minutes. Turn off oven and leave potatoes inside to keep warm until ready to serve.



### 5. Assemble & serve

Halve potatoes and top with a pat of **butter**, if desired. Season with **a pinch each of salt and pepper**. Top with a few spoonfuls of **chili**, **cheddar cheese**, and **sour cream**.

Serve **chicken chili stuffed baked potato** with **scallion dark greens** sprinkled over top. Enjoy!



### 6. Load 'em up!

You can never have too many toppings, right? Try pickled jalapeños, chopped onions, sliced avocado, cilantro leaves, or a squeeze of lime juice!