

# DINNERLY



## Shredded Beef Stuffed Baked Potato with Sour Cream & Scallions



30-40min



2 Servings

Whoever said baked potatoes were just a side piece never had this fully-loaded tater with BBQ shredded beef, sour cream, and scallions. We did the hard work of cooking the pork long and slow, so it's fork-tender and ready for your trip down easy dinnertime cruising. We've got you covered!

## WHAT WE SEND

- 2 potatoes
- 2 scallions
- 2 oz barbecue sauce
- ½ lb pkg ready to heat shredded beef <sup>2,3</sup>
- 2 (1 oz) sour cream <sup>1</sup>

## WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- butter <sup>1</sup>

## TOOLS

- microwave
- rimmed baking sheet

## ALLERGENS

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 730kcal, Fat 20g, Carbs 112g, Protein 27g



### 1. Microwave potatoes

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, then continue to microwave until tender and easily pierced through to the center with a knife, 3–5 minutes (watch closely as microwaves vary).



### 2. Prep toppings

While **potatoes** cook, preheat broiler with a rack in the upper third.

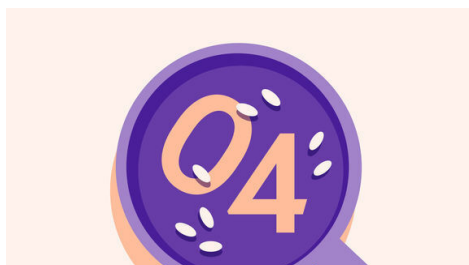
Trim ends from **scallions**, then thinly slice.

In a small bowl, whisk to combine **barbecue sauce** with **2 tablespoons water**.



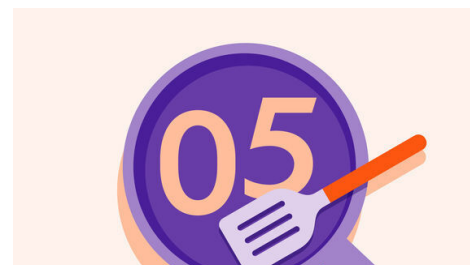
### 3. Broil beef

Place **shredded beef** on a rimmed baking sheet; using your fingers, break up into bite-sized pieces. Toss with **1 tablespoon oil** and **2 tablespoons water**. Arrange in an even layer. Broil on upper oven rack until heated through and crispy in spots, 3–4 minutes (watch closely as broilers vary).



### 4. Broil potatoes

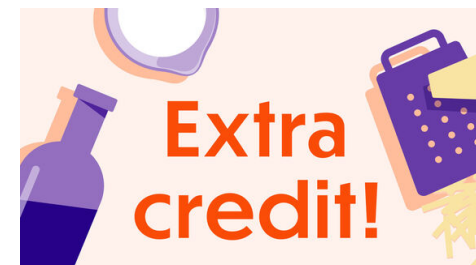
Once **potatoes** are cooked, place directly on upper oven rack and broil until skin is crisp, about 2 minutes per side (watch closely).



### 5. Assemble & serve

Once **potatoes** are crisp, carefully split lengthwise and top with **a pat of butter**, if desired. Season with **salt** and **pepper**.

Serve **baked potatoes** topped with **shredded beef**; drizzle **barbecue sauce** over top. Garnish with **sour cream** and **some of the scallions**. Enjoy!



### 6. No microwave? No problem!

If you don't have a microwave, bake your potatoes in the oven instead! Preheat oven to 450°F with a rack in the lower third. Place pricked potatoes directly on rack and bake until soft and easily pierced through the center, 45–60 minutes.