

DINNERLY



Cheesy Broccoli Baked Potatoes with Crispy Fried Shallots

 20-30min  2 Servings

The great Oprah Winfrey once said, "My idea of heaven is a great big baked potato, and someone to share it with." So, our natural reaction when the Dinnerly team rolled out this decadent baked potato loaded with roasted broccoli, crispy sweet shallots, and enough nutty fontina sauce for every bite? "WWOWW." What Would Oprah Winfrey Want. We've got you covered!

WHAT WE SEND

- ½ lb broccoli
- 1 shallot
- ranch seasoning (use 2¼ tsp) ¹
- 4 oz shredded fontina ¹
- 4 russet potatoes

WHAT YOU NEED

- neutral oil, such as vegetable
- kosher salt & ground pepper
- butter ¹
- all-purpose flour ²
- milk ¹

TOOLS

- microwave-safe dish
- microwave
- box grater or microplane
- rimmed baking sheet
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 950kcal, Fat 49g, Carbs 103g, Protein 33g



1. Microwave potatoes

Preheat oven to 450°F with a rack in the upper third. Scrub **potatoes**; prick all over with a fork. Rub with **oil**, then sprinkle with **salt** and **pepper**. Place in a microwave-safe dish and microwave on high for 15 minutes. Carefully, flip potatoes and continue to microwave until potatoes are soft and easily pierced through the center with a knife, 15–20 minutes more.



4. Make cheese sauce

Heat **1 tablespoon butter** in same skillet over medium-high. Whisk in **2 teaspoons flour**; cook, 1 minute. Add **1 cup milk** and **2¼ teaspoons of ranch seasoning**, whisking; bring to a simmer. Reduce heat to medium and cook, whisking, until thickened, about 3 minutes. Remove from heat; whisk in **grated fontina** and a **generous pinch each of salt and pepper** until cheese is melted.



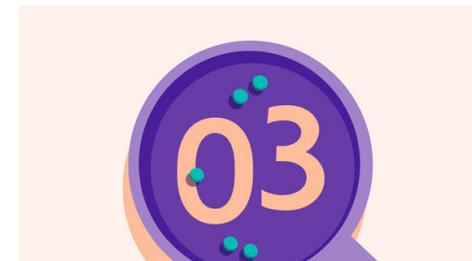
2. Roast broccoli

Meanwhile, coarsely grate **fontina**. Trim ends from **broccoli**, then cut into ½-inch florets. On a rimmed baking sheet, toss broccoli with **1 tablespoon oil** and a **pinch each of salt and pepper**. Roast on upper oven rack until golden brown and tender, about 12 minutes. Remove from oven and cover to keep warm.



5. Finish & serve

Place **potatoes** directly on upper oven rack and bake until **potato skin** is crisp, about 5 minutes. Carefully split **potatoes** in half. Top with a **pat of butter** and sprinkle with **salt** and **pepper**. Season **cheese sauce** to taste with **salt** and **pepper**. Drizzle over **potatoes** and top with **roasted broccoli** and **fried shallots**. Enjoy!



3. Fry shallots

While **veggies** cook, peel and thinly slice **shallot** into rings. Heat **½ inch oil** in a medium skillet over medium-high until shimmering. Add shallots and cook, stirring frequently with a fork, until lightly golden, 5–7 minutes. Using a slotted spoon, transfer fried shallots to a paper towel-lined plate; season with **salt**. Carefully discard **oil**.



6. No microwave, no problem!

Use the oven! Preheat oven to 450°F with a rack placed in the lower third. Place pricked potatoes directly on lower rack and bake until soft and easily pierced through the center, 45–60 minutes.