



Baked Potato Primavera

Ingredients:

4 medium potatoes
2 cups frozen mixed vegetables
8 ounces nonfat sour cream
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
Black pepper to taste

Equipment:

Fork
Knife
Medium bowl
Small bowl
Measuring cup
Measuring Spoons

Number of Servings: 4 Prep Time: 15 minutes Total Time: 15 minutes

Directions

- Pierce each potato several times with a fork. Microwave on high until tender, about 3-4 minutes per potato. When done, take potatoes out of microwave oven, place in bowl and cover in towel to keep warm.
- 2. Place frozen vegetables in microwave and cook on high for 8 minutes or until done, stirring once.
- 3. While vegetables are cooking, mix the sour cream with the herbs and pepper. Set aside.
- Split the potatoes in the center and fill with steamed veggies. Top with seasoned sour cream and serve hot.

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Nutrition Facts

Serving Size: 1 heaping baked potato

Servings: 4				
Amount Per Serving				
Calories 190		Calories from	Calories from Fat 9	
%Daily Value			/alue*	
Total Fat 1g			1%	
Saturated Fat trace 1g			1%	
Cholesterol 6mg			2%	
Sodium 88mg			4%	
Total Carbohydrate 40g			13%	
Dietary Fiber 6g			23%	
Protein 9g			19%	
Vitamin A	105%	Vitamin C	45%	
Iron	11%	Calcium	11%	
*Percent Daily Values are based on a 2,000 calorie diet.				

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