

# BBQ Spud Stuffers



THESE BBQ SPUD  
STUFFERS WILL BE A HIT  
ANYTIME OF YEAR!

MAKES 24 SERVINGS

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## INGREDIENTS

48 each Potato Half Shells, Frozen  
As Needed Nonstick Pan Spray  
3 pounds Chicken Breast, Fully  
Cooked, Shredded  
3/4 quart Barbecue Sauce,  
Prepared

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## DIRECTIONS

1. Preheat the oven to 450 °F. Arrange the frozen half shells onto baking sheets with wire rack inserts.
2. Bake the frozen potato half-shells for 20 minutes, or until they are golden brown and crispy on the outside.
3. Remove from the oven and allow them to cool on the racks. Store in refrigerator until ready to use.
4. Combine the shredded chicken with the barbecue sauce in a large bowl.
5. Place two ounces (1/4th cup or #16 scoop) of the BBQ chicken in each half shell. Serve Chilled. Enjoy!

**Nutritional Analysis per serving:** 2 stuffers  
Calories 360 Fat 4.7g, Cholesterol 67mg, Sodium 475 mg,  
Carbohydrate 48g, Fiber 7.7g, Protein 30g