

TWICE BAKED LOBSTER BISQUE STUFFED POTATOES



Total Time
105 MIN.

Serving Size
1 POTATOE

Difficulty
EASY

Yields
32

INGREDIENTS

WEIGHT

MEASURE

Baking Potatoes

Bacon	24 slices	24 slices
Campbell's® Verve® Lobster Bisque	3 cups	750 mL
Sour Cream	2 cups	500 mL
Cream Cheese, Softened	2 cups	500 mL
Butter, Softened	2 cups	500 mL
Salt	2 tsp	10 mL
Black Pepper	2 tsp	10 mL
Aged Cheddar Cheese, Shredded	4 cups	1 L
Green Onion, Finely Diced	1 bunch	1 bunch

Lobster Meat for Garnish

INSTRUCTIONS

1. Preheat oven to 350°F.
2. Season the potatoes with salt and bake without using foil, until soft. Remove from oven and allow to cool until they are easy to handle.
3. Dice bacon and cook in sauté pan until crispy.
4. Carve out the insides of the potato making sure to leave the skins intact and some potato around the edges in order to hold the shape of the potato.
5. Put the scooped potato into a stainless-steel bowl.
6. Add Campbell's Verve Lobster bisque, sour cream, cream cheese and butter to the scooped potato.
Add in the salt and the pepper.
7. Add the bacon and about half a cup of cheese into the mix.
8. Add in green onion.
9. Fill the hollowed-out shells with the filling, and top with lobster meat and the remaining aged shredded cheddar.
10. Bake at 350°F for 15 minutes or until cheese is well melted.