Twice Baked Lobster Bisque Stuffed Potatoes

Campbell's Foodservice

SERVING / SIZE	SERVINGS
1 potato	32

Fluffy baked potatoes are seasoned and twice-baked, then filled with a rich blend of *Verve*® Lobster Bisque, sour cream, cream cheese, butter, crispy bacon, aged cheddar, and green onion. Topped with succulent lobster and melted cheddar, these indulgent potatoes bake to golden perfection for a luxurious twist on a classic.

MADE WITH

Campbell's Verve® Soups — **Verve® Lobster Bisque**
CASE CODE 23412

Ingredients

32	Baking potatoes
24 slices	Bacon
750 mL	*Verve*® Lobster Bisque
454 g	Sour cream
454 g	Cream cheese, softened
454 g	Butter, softened
12 g	Salt
5 g	Black pepper
454 g	Aged Cheddar cheese, shredded
1 bunch	Green onion, finely sliced
Garnish	
	Additional lobster meat

Directions

1. Preheat oven to 180°C (350°F).
2. Heat *Verve*® Lobster Bisque to 74°C (165°F) and hold.
3. 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.
4. Dice bacon and cook in sauté pan until crispy.
5. 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.
6. Put the scooped potato into a stainless-steel bowl.
7. Sour cream, cream cheese and butter to the scooped potato Add in the salt and the pepper.
8. Add the bacon and about half a cup of cheese into the mix.
9. Add in green onion.
10. Fill the hollowed-out shells with the filling, and top with lobster meat and the remaining aged shredded cheddar.
11. Bake at 180°C (350°F) for 15 minutes or until cheese is well melted.

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