

Twice Baked Lobster Bisque Stuffed Potatoes

SERVING / SIZE
1 potato

SERVINGS
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® Lobster Bisque
VERVE® SOUPS 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.