



BAKED POTATOES STUFFED WITH VEGETABLES

- 4 Baking Potatoes, Cooked
- 1 Cup White Sauce
- 1/4 Teaspoon Salt
- 1/2 Cup Grated Parmesan Cheese
- 1/2 Cup Cooked Peas
- 1/2 Cup Cooked Chopped Carrots
- 1/4 Cup Diced Green Bell Pepper
- 2 Tablespoons Diced Pimiento

DIRECTIONS

1. Cut potatoes lengthwise into halves.
2. Remove the pulp without breaking the skin.
3. Mash the pulp and then fold in the white sauce and vegetables.
4. Heap potato shells with vegetable mixture.
5. Place the potatoes in a baking dish.
6. Broil for 3 to 5 minutes or until tops are browned.