



Loaded Baked Potato Casserole

8 slices turkey bacon, cooked

3 lbs. Yukon Gold (yellow)
potatoes, washed and diced

4 Tbsp. butter, melted

$\frac{3}{4}$ cup fat-free chicken broth

$\frac{1}{2}$ cup skim milk

1 medium head fresh broccoli, cut
into florets and steamed (about 4
cups)

8 ounces plain nonfat Greek
yogurt

1 bunch green onions, chopped

8 ounces extra sharp cheddar
cheese, shredded

8 ounces light sour cream

Directions

1. Wash hands with soap and water.
2. Preheat oven to 350°F. Place potatoes in a pot of water to boil. Meanwhile, crumble or chop bacon. When potatoes are fork-tender, remove from heat and drain. Place in a large bowl.
3. Combine melted butter, chicken broth, milk, steamed broccoli, Greek yogurt, and half of the bacon, onions, and shredded cheese over potatoes in the bowl. Mix well.
4. Spread potato mixture in a 13x9" baking dish prepared with nonstick cooking spray. Bake for 30 minutes.
5. Top with remaining shredded extra sharp cheddar cheese. Return pan to oven and broil until cheese is melted, bubbly, and starting to brown (about 1 minute). Garnish with sour cream, remaining bacon, and onions. Enjoy! **Yield: 12 Servings**

Nutrition Facts (per serving): 260 calories, 13 g. fat, 350 mg. sodium, 27 g. carbohydrates, 3 g. dietary fiber, 12 g. protein

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