

Red Pepper, Yogurt and Spinach Stuffed Potatoes

Ingredients

3 large unpeeled russet potatoes
1 cup coarsely grated Monterey Jack cheese
2 tbl. butter
2 tbl. chopped fresh cilantro
1 green onion
1 serrano chile
1 tbl. sesame seed
coarse kosher salt
2 handfuls of spinach
Yogurt-spice paste
2 garlic cloves, coarsely chopped
2 tsp. chopped fresh ginger
2 tsp. sweet paprika
1 tsp salt
1 tsp ground coriander
1 tsp. ground cumin
1/2 cup plain whole-milk Greek style yogurt
4 tsp. vegetable oil
2 tsp. fresh lemon juice
1/2 cup sesame seeds
1 pinch ground cayenne pepper



Instructions

1. Position rack in center of oven and preheat to 400 degrees f.
 2. Place potatoes directly on oven rack and bake until tender when pierced with fork about 1 hour 15 minutes
 3. Transfer to platter and let stand until cool enough to handle
 4. Cut potatoes horizontally in half
 5. Using spoon scoop out pulp, leaving 1/3 inch thick shell
 6. Transfer potato pulp to medium bowl and mash, mix in cheese, melted butter, cilantro, green onion, spinach, chile, and sesame seeds
 7. Season potato mixture generously with salt and pepper
 8. Divide among potato shells
- Yogurt-spice paste
9. Combine first 6 ingredients in processor
 10. Blend until mixture is finely chopped
 11. Add yogurt, oil, and lemon juice and process until smooth puree forms
 12. Transfer to small bowl.
 13. Season to taste with salt and pepper
 14. Place sesame seeds on small plate
 15. Place half of yogurt-spice paste in shallow bowl and reserve
 16. Spread remaining yogurt-spice paste over top of potato filling in each potato half
 17. Sprinkle with half of sesame seeds
 18. Dip bottom of each potato half into reserved spice paste, then dip into remaining sesame seeds
 19. Place potatoes atop foil on grill rack above disposable pan
 20. Cover and grill potatoes are heated through and bubbled in center
 21. Cook 25 to 30 minutes