

Deviled Potatoes

Recipe By MICHAEL MCMURTREY

SERVES: 6-8



INGREDIENTS:

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| <input type="checkbox"/> 8 small red or gold potatoes, sliced in half lengthwise | <input type="checkbox"/> 1/4 tsp. black pepper |
| <input type="checkbox"/> 2 tbsp. vegan butter, melted | <input type="checkbox"/> 1/4 tsp. smoked paprika |
| <input type="checkbox"/> 2 tbsp. vegan mayonnaise | <input type="checkbox"/> 1 tbsp. vegetable oil |
| <input type="checkbox"/> 5 tbsp. vegan cream cheese, softened | <input type="checkbox"/> 1/2 tsp. seasoned salt |
| <input type="checkbox"/> 1 tbsp. Dijon mustard (I like grainy mustard) | <input type="checkbox"/> 1/4 tsp. chili powder |
| <input type="checkbox"/> 2 oz. French fried onions | <input type="checkbox"/> 1 tsp. garlic powder |
| | <input type="checkbox"/> 1/2 tsp. turmeric (for color) |
| | <input type="checkbox"/> scallions/chives, sliced (for garnish) |

DIRECTIONS:

- ☐ 1. Preheat oven to 375°F.
- ☐ 2. In a bowl, toss cut potatoes with olive oil and then lay them, sliced side facing down, onto a sheet pan. Sprinkle the potatoes with the Kosher salt and bake for 45 minutes.
- ☐ 3. Remove potatoes from the oven and allow them to cool until you are able to touch the skin without discomfort.
- ☐ 4. Carefully scoop out most of the insides of the potato, being careful to leave enough potato to keep the shape of the potato and its skin intact. I use a measuring spoon to scoop out the potatoes.
- ☐ 5. Place the scooped out potatoes into in a mixing bowl and mash them with the remaining ingredients until smooth.
- ☐ 6. Taste the filling and adjust your seasonings. (I often add more salt or pepper, etc. depending on my mood).
- ☐ 7. You can use a spoon to refill your potatoes or us a piping bag.
- ☐ 8. Sprinkle chives/scallions on top. Serve room temperature.

I like bold flavors so when measuring, I used rounded spoonfuls of each spice.

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