

Treasure Barrel

Twice Baked Potato Casserole Recipe

25 min Prep time	**1 h 15 min** Cook time	**1 h 40 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Potato Base

- [ ] 4 large russet potatoes (about 3 pounds total)
- [ ] 1/2 cup unsalted butter, melted
- [ ] 1 cup sour cream
- [ ] 1/2 cup milk
- [ ] 1 teaspoon salt
- [ ] 1/2 teaspoon black pepper

Mix-ins and Toppings

- [ ] 2 cups shredded sharp cheddar cheese, divided
- [ ] 1 cup diced turkey ham
- [ ] 1/4 cup chopped green onions
- [ ] 1/4 cup breadcrumbs
- [ ] 2 tablespoons grated Parmesan cheese

Instructions

1. Preheat your oven to 400°F (200°C). Scrub the potatoes well and prick them all over with a fork. Bake them directly on the oven rack for about 50-60 minutes, until they're tender when pierced with a knife.
2. Let the potatoes cool just until you can handle them. Cut them in half lengthwise and scoop the flesh into a large bowl, leaving about a 1/4-inch shell. Save the skins for another use or discard.
3. Add the melted butter, sour cream, milk, salt, and pepper to the potato flesh. Mash everything together until it's mostly smooth but still has some texture. Stir in 1 1/2 cups of the cheddar cheese, the diced turkey ham, and green onions.
4. Spread the potato mixture into a greased 9x13-inch baking dish. In a small bowl, mix the breadcrumbs, Parmesan, and remaining 1/2 cup cheddar cheese. Sprinkle this evenly over the top.
5. Bake at 375°F (190°C) for 25-30 minutes, until heated through and bubbly around the edges. If you want the top extra crispy, broil for the last 2-3 minutes, watching carefully.
6. Let the casserole rest for about 10 minutes before serving. This helps it set up so you get nice clean slices. Garnish with extra green onions if you like.

Nutrition per serving

385 kcal	16 g	32 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- Leftovers keep well in the fridge for 3-4 days. Reheat in the oven for best texture.
- If the potatoes seem dry after baking, you can add a bit more milk or sour cream to the mixture.
- For a crispier top, you can mix some melted butter into the breadcrumb topping.