



# TUSCAN SAUSAGE BAKED POTATO



Baked potato skins filled with a **Breaded Italian Sausage Ravioli**, parmesan cheese sauce, fried kale and roasted red peppers. Yield: 2 Servings

## Ingredients:

|          |                                                                                           |
|----------|-------------------------------------------------------------------------------------------|
| 4 Each   | <b>Breaded Italian Sausage Ravioli</b> [#73315], Prepared According to Package Directions |
| 2 Each   | Baking Potatoes, Roasted                                                                  |
| ½ Cup    | Alfredo Sauce                                                                             |
| ¼ Cup    | Roasted Red Peppers, Sliced                                                               |
| ¼ Cup    | Parmesan Cheese, Shredded                                                                 |
| 4 Each   | Baby Kale Leaves, Fried                                                                   |
| To Serve | Sour Cream                                                                                |

## Directions:

1. While the roasted potatoes are still warm, cut them in half and scoop out the inside to make the potato skins.
2. Fill each potato skin with an equal amount of alfredo sauce, roasted red peppers and parmesan cheese.
3. Top each with a **Breaded Italian Sausage Ravioli** and kale leaf.
4. Serve with sour cream.

