



Delicious Recipes

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Loaded Seafood Baked Potato

INGREDIENTS

4 large Russet Potatoes, scrubbed and dried well
2 tbsp Olive Oil
1 tsp Flaky Sea Salt

For the filling:

3 bacon strips
1 lb tiger shrimp, peeled and deveined
2 tsp old bay seasoning
½ lemon, juiced
½ cup butter
1 lb Cooked Lobster Meat (or imitation crab)
½ cup Sour Cream, or Plain Greek Yogurt
1 ½ cups Aged White Cheddar, shredded, monterey or gruyere (half cheddar/half gruyere is my fave)
2 tsp old bay seasoning
½ lemon, zested and juiced
2 tsp Seafood Seasoning
1 tbsp Fresh Chives, finely chopped, plus more to garnish
1 tbsp Fresh Parsley, finely chopped, plus more to garnish
1 tbsp Green Onions, thinly sliced, plus more to garnish
Salt & Pepper, to taste

Cajun cream sauce:

2 cloves of garlic
¼ cup of clam juice
1 tsp lemon juice
1 cup of heavy cream
½ cup Parmesan cheese
2 tsp cajun seasoning
2 sprigs of fresh thyme

DIRECTIONS

1. Preheat the oven to 350°F (200°C). On a sheet pan, add your potatoes followed by olive oil and salt. Using a fork, poke holes through the top of the potatoes and place in the oven to bake until tender, about 15-20 minutes.
2. Meanwhile, heat a large skillet on high. Place your bacon strips in the pan and let cook until golden brown on each side, about 5-10 minutes. Once ready, remove from pan and dice.
3. In the same pan, add your shrimp, lobster, old bay seasoning and lemon juice. Stir until shrimp is cooked. Once ready, remove from heat.
4. In the same pan, add, parsley, and stir until fragrant. Add your heavy cream, clam juice, and cajun seasoning. Stir until thickened.
5. Once ready, remove from heat, add your seafood, shredded cheese and stir until combined.
6. Once potatoes are baked, remove the inside filling and place into a large bowl. Mash the filling and add chives salt and pepper, bacon bits, and shredded cheese.
7. Fill your potatoes with the mashed filling followed by the seafood and top with shredded cheese. Bake for another 5-10 minutes.
8. Once ready, garnish with green onions and serve.