

# Stuffed Baked Potatoes with Mushrooms

Serves: 4

Total Time: 1 hour

## Supplies

- 1 chef's knife
- 1 cutting board
- 1 medium bowl
- 1 large skillet
- 1 whisk

## Ingredients

- 4 russet potatoes
- 1 tbsp coconut oil
- 2 cloves garlic, chopped
- 4 cups cremini mushrooms, chopped
- 1 pinch salt
- 1 tbsp almond butter
- 1 tbsp balsamic vinegar
- 1 tbsp lemon juice
- 4 cups baby spinach
- Optional - gravy, to drizzle

## Instructions

- Preheat oven to 425°F
- Poke holes around each potato using a fork and wrap each in foil
- Bake 40-50 minutes, or until they're soft
- In a skillet, add coconut oil, garlic, mushrooms, and salt.
- Cook on medium heat for 5-10 minutes.
- Whisk together almond butter, balsamic, and lemon juice and pour over vegetables.
- Continue cooking until mushrooms are browned and ready to eat, then toss in baby spinach and cook until wilted (2-3 min)
- Slice open baked potatoes and fill with mushroom and spinach medley
- Optional - drizzle with gravy
- Serve and enjoy!