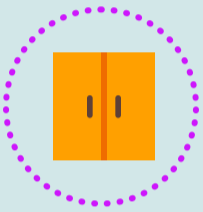


Stuffed Jacket Potatoes

A simple baked potato that is easy to follow!



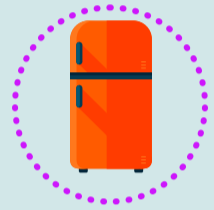
Ingredients:



- 100g Sweetcorn
- 4 medium potatoes

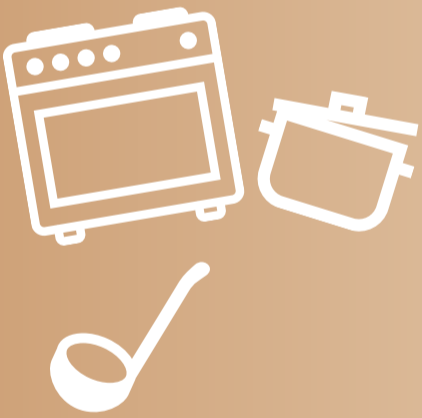


- Small handful of fresh herbs (oregano, basil, coriander or thyme)



- 100g strong cheddar, grated, plus extra for topping
- 100g mixed pepper, diced

Instructions:



Step 1:

Preheat the oven to 200C/180C fan or gas mark 6 and place the potatoes on a baking tray. Bake the potatoes for 1 hour until skins are crispy. Leave to cool.



Step 2:

Cut the potatoes in half. Using a spoon, scoop the middle out leaving the skin unbroken. Place scooped potato into a mixing bowl.



Step 3:

Using a fork, mash the potato until there are no lumps. Add the cheese, sweetcorn and pepper. Add the herbs of your choice. Stir it all together. Spoon mixture into the skins.



Step 4:

Sprinkle a little extra cheese on top and place back in the oven on a baking tray for 10 -15 mins until golden. Serve with a crispy salad.

