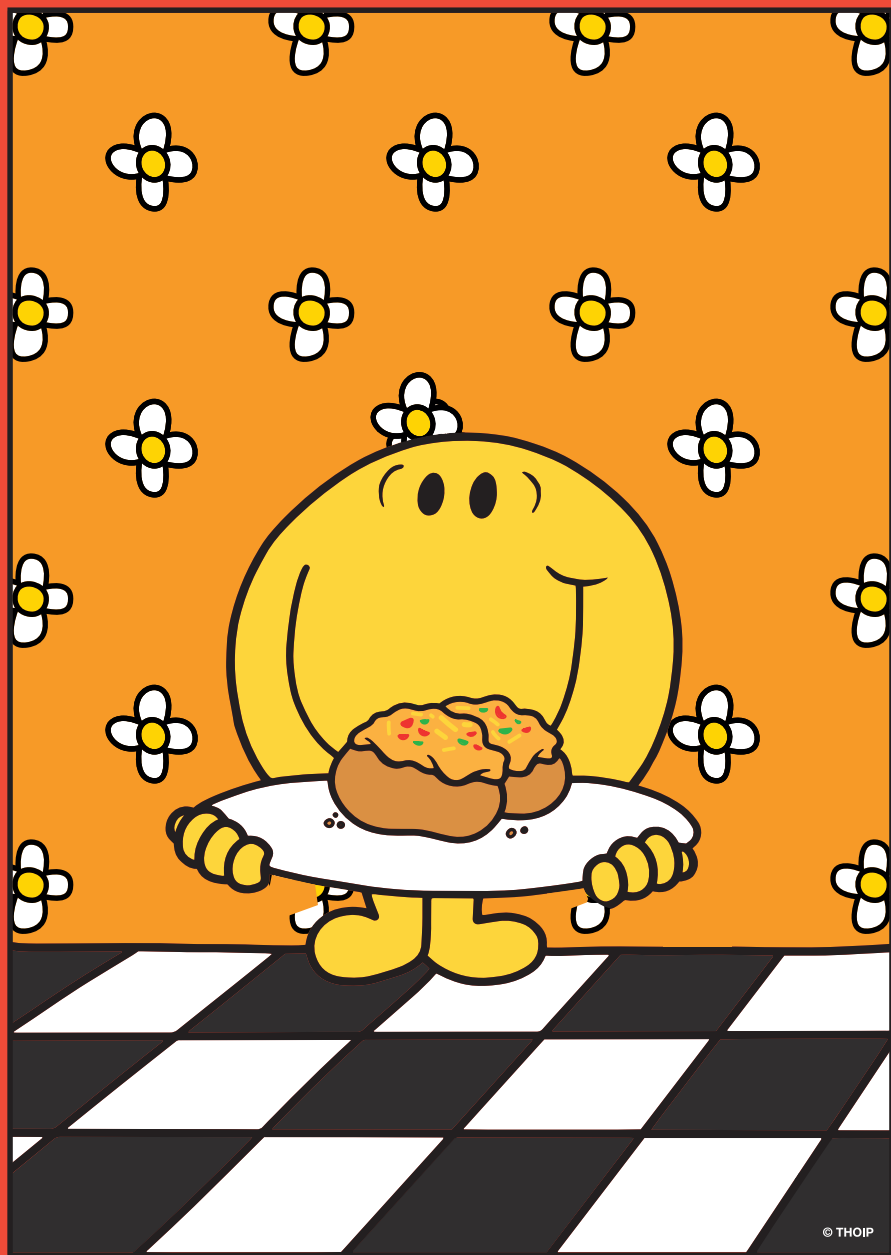


# STUFFED JACKET POTATOES



**MR. MEN<sup>TM</sup>**  
**LITTLE MISS<sup>TM</sup>**



# Stuffed Jacket Potatoes

Prep Time : 15 Mins

Cook Time : 10-15 Mins



## Equipment

Medium mixing bowl  
Small mixing bowl  
Tablespoon  
Fork  
Baking tray  
Grater  
Sharp knife  
Chopping board

## Ingredients

4 medium baked potatoes – cooked, cooled and halved

3 tbsp strong cheddar cheese (grated)

2 tbsp of tinned sweetcorn

Mixed colour sweet peppers

Choice of fresh herbs: oregano, parsley, basil, coriander, thyme

Seasoning: ground pepper, nutmeg and mustard powder



Cheese is a good source of Calcium!



## Method

- 1 Preheat the oven to **200°C** or **Gas Mark 6**.
- 2 Using the tbsp, carefully scoop out the middle of the cooked potato, leaving the skin unbroken (**like a boat**). Place the scooped potato in the medium mixing bowl.
- 3 Using the fork, mash the potato until **no lumps** remain.
- 4 Grate the cheese and add to the potato. Then add the sweetcorn and chopped mixed peppers and **mix well**.
- 5 Using your fingers, **gently pick leaves** from the herbs. You can rip the larger leaves into smaller pieces. Add them to the mixture.
- 6 Using the tbsp carefully scoop the mixture back into the potato boats. Make sure that you use **all** the mixture up.
- 7 Sprinkle with a **little extra** cheese and place on a baking tray.
- 8 Using **oven gloves**, place the tray into the pre heated oven and bake for 10 – 15 minutes, until the potatoes are **golden brown** and **crispy**.

