

Twice-baked filled jacket potatoes

Serves: 2

Time

1 hour 40 minutes

Ingredients

- 2 medium-sized baking potatoes
- 10g butter
- 50g half-fat Cheddar cheese, grated
- ¼ red pepper, diced
- ¼ yellow pepper, diced
- 1 spring onion, finely chopped
- 1 fresh tomato, finely chopped
- freshly ground black pepper

Method

1. Preheat the oven to 200°C or gas mark 6.
2. Wash the potatoes and prick them with a fork. Then bake them on a baking tray for about an hour until soft.
3. When the potatoes have cooled slightly, cut them in half and scoop out the cooked potato and mash it thoroughly in a mixing bowl.
4. Add the butter, red and yellow peppers, spring onion, tomato and half the grated cheese to the potato, season and mix well.
5. Spoon the potato mixture back into the potato skins, sprinkle with the rest of the cheese and bake for 15-20 minutes until the cheese has melted and is golden-brown.

