

Cheesy Stuffed Jacket Potato

Cheesy fluffy potato filled with herbs and vegetables.



Serves - 4







Prep time - 10 mins



Cooking time- 50 mins



Ingredients

-  4 medium potatoes
-  100g strong cheddar
-  100g sweetcorn
-  1 red onion
-  100g mixed peppers
-  Fresh herbs, coriander, paprika and thyme

Cookware Kadai, Swing Grill, Skillet and Tripod

Method



-  Wrap the jacket potatoes in foil and place directly in the flames.
-  Cook for 40 mins.
-  In the Tripod Skillet cook the onion and peppers together with oil and spices for 8 mins.
-  Once the jackets potatoes are cooked cut them in half and remove the centre.
-  In a bowl mash together the inside of the potatoes, cooked vegetables, sweet corn and grated cheese.
-  Once combined put the mash back into the potato skins.
-  Wrap back in foil and put in the Zhara pan in the centre of the Kadai.
-  Cook for 5 mins, unwrap and enjoy!



Cookware

Swing Grill
Tripod



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