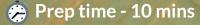


Cheesy fluffy potato filled with herbs and vegetables.





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

## 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

Kadai

Veggie



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