



101

FUN AND EASY RECIPES

with

ATOMS
EDUCATION



STUFFED JACKET POTATOES

Equipment you will need:

- 1-2 bowls
- grater
- cutlery
- 1 baking tray
- potato masher

Ingredients:

2 potatoes
1 tin of tuna
100g grated cheddar cheese
10-20g butter
salt and pepper

TIME TO MAKE: 1 HOUR AND 30 MINS

METHOD

1. Bake the potatoes in the oven for 40mins at a temperature of 180°C.
2. Cut in half down the length of the potato and leave to cool for 10-20mins.
3. Scoop out the potato from the skins and put into a bowl.
4. Mash the potato until smooth.
5. Add the drained tin of tuna, butter, salt and pepper (to taste) and 3/4 of the grated cheese to the potato and mix.
6. Spoon the potato mix back into the skins and then sprinkle the remaining cheese on top.
7. Bake in the oven until the cheese has melted and started to go golden.
8. Serve with a choice of salad or enjoy on their own.