

Baked Jacket Potatoes and Fillings

Equipment:

Aluminium foil
Baking trays
Grater
Chopping board
Knives
Tongs for serving
Small – medium bowls for fillings
Baking paper

Ingredients:

Potatoes (1 per person)
3 cups Cheddar cheese, grated
Spring onions, finely sliced
Sour cream
Coleslaw (cabbage, celery, carrot mix) – 1 medium bowl
Bacon (optional)
Sweet corn kernels (fresh)
Olive oil
Sweet chilli sauce
Butter

What to do:

- At home, wrap each potato in foil and bake for 30-40 minutes until soft and cooked through. Then add your selected toppings and serve.
- At school, **pre-prepare the potatoes by partially cooking them whole with skins on.** Prick them with a fork before putting them in the **microwave or steamer for approximately 10 minutes.**
- Drain the partially cooked potatoes. Brush each potato with a light smear of olive oil and place on a baking tray lined with paper.
- **Bake for a further 20-30 minutes until they are golden** and have crispy looking jackets.
- **Meanwhile, prepare your toppings.** Dice and cook bacon rashers. Set aside in a small bowl. Cook and drain corncobs, trimming the kernels into another bowl. Do the same with your chopped spring onion and coleslaw. Arrange the toppings so people will be able to collect a hot potato from the front bench and then add a spoonful of each topping according to choice.
- **When potatoes are done, cut a cross into each.** This will open up the potato for fillings to be added and allow some steam to escape. Serve immediately with a dab of butter, savoury toppings, salt and pepper.