

Difficulty:
Easy



Time:
60 minutes
+ 30 minutes



Souffle jacket potato

with bacon and cheese



Allergens: milk, egg

What is it?

A way to make your 'standard' jacket potato a little more exciting! The egg makes the dish more fluffy and filling, a great tip for a small price!

What you need:

	<u>For 2 people</u>	<u>3 people</u>	<u>4 people</u>
Cheese	100g	150g	220g
Baking potato	2	3	4
Cherry tomatoes	8	12	16
Lettuce	1/2	3/4	1
Cucumber	60g	90g	120g
Egg	1	2	2
Bacon (streaky)	2	3	4

AVERAGE COST
PER PERSON

£1.40

Kit list:

- Frying pan
- Oven dish

Make it your own!

Why not experiment with this recipe by trying it with different fillings, like baked beans or tuna and sweetcorn. The possibilities are endless!

Celebrate Family
Food

Charity no.
1125784



What to do:

Step 1: Heat your oven to 200 degrees (gas mark 6). Place the baking potato on a tray and cook for an hour to an hour and a half depending on the size. The potato should be soft.

Step 2: Remove from the oven and let the potato cool until you can handle it. Cut it in half and carefully scoop out the middle into a bowl, leaving the skins and a small layer of potato around the edge. Put the skins back on the tray for later.

Step 3: Mash up the scooped out middle, and add the grated cheese (saving a little bit for later).

Step 4: Cook the bacon and chop it up into small pieces. Add this to the cheesy potato mix.

Step 5: Carefully crack the egg, separating the egg white into one bowl and the yoke into another. Add the white to the cheesy potato mix and whisk together with a fork.

Step 6: Spoon the mix back into the potato skins and top with the rest of the grated cheese. Bake for 10-15 minutes until the skins are crisp and golden and the cheese has melted. You may like to put them under the grill for the last 5 minutes to brown the cheese on top.

Step 7: Meanwhile, prepare the side salad by slicing up the lettuce, cucumber and tomatoes. Dress your plates with this salad ready for when the potatoes are cooked.

Serve: Remove the potato skins from the oven and place two skins on each plate. Tuck in and enjoy!



What did you think of this recipe? Colour in the stars to give it a rating!

