



Innkeepers™ Jacket Potato

Fluffy jacket potatoes, piled high with a cheesy bacon filling, featuring a hint of onions and chives. A tasty suppertime dish.

Ingredients

- 2 medium sized jacket potatoes (already baked)
- butter
- 75g Innkeeper's Choice™
- bacon – chopped and grilled
- Chopped fresh parsley for garnish
- Serves 2

Method

1. Take a freshly baked potato and carefully scoop out the potato, ensuring that the skin remains intact.
2. Place the scooped potato into a bowl along with a small knob of butter, grated cheese and cooked bacon. Reserve a small amount of the grated cheese for the top of the potato
3. Gently blend together adding a little cream if required.
4. Once the mixture is combined carefully scoop the mixture back into the potato skins and top with the remaining grated cheese.
5. Place under a preheated grill for a few minutes to allow the cheese to melt over the potato.
6. Garnish with chopped fresh parsley. Serve immediately.