



**USE
IT UP™**



CHEESY POTATO POCKETS



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Prep Time



Cooking Time



Serves

A recipe by OzHarvest

NEED

4 large potatoes

300g cheese
(whatever you
have leftover!)

1 tbsp of
wholegrain mustard

Salt and pepper
to taste

2 spring onions
sliced (optional)

These cheesy stuffed baked potatoes are so easy to make, and a fantastic way to use up all those leftover bits of cheese from your festive platters.

HOW

1. Place potatoes in a baking dish and bake at 180C for 1 hour.
2. Remove potatoes from the oven and cut them in half. With a spoon, scoop out the flesh and place it into a bowl.
3. In the bowl add cheese, spring onions, mustard, salt, and pepper, mashing everything together.
4. Fill the potato skins with the cheesy potato mixture and sprinkle some cheese on top.
5. Bake at 180C in the oven for 20 minutes or until golden and crispy on top.
6. Enjoy!



**SAVE FOOD.
SAVE MONEY.
SAVE THE PLANET.**