

# Filled Jacket potato

## Ingredients

1 x Jacket potato

100g Baked Beans

1 X laughing cow cheese



## Method

1. Wash the jacket potato and using a fork prick it 3 or 4 times.
2. Pre- heat the oven to 180 degrees C
3. Place the potato on an oven proof dish in the oven. It takes approximately 45 minutes to 1 hour to cook.
4. The potato should be cooked when inserting a fork into the potato (it's done if the fork goes in easily) or give the potato a quick squeeze (they will give easily if they're done).
5. Carefully remove from the oven and, as soon as you can handle them, slice them down the middle and squeeze again.
6. Place the laughing cow inside the jacket potato.
7. Heat the portion of baked beans either in a pan on the stove or in the microwave and put cooked beans onto the jacket potato.



**Our Lady  
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