



Beans and Cream Potatos (WG)

Serving: 1

Veg

Ingredients

- **For The Potatoes :**
- -2 boiled potatoes (unpeeled)
- **For The Bean Topping :**
- -4 tbsp baked beans
- - $\frac{1}{2}$ tbsp butter
- - $\frac{1}{4}$ cup finely chopped onions
- - $\frac{1}{2}$ tsp chilli powder
- -1 tbsp tomato ketchup
- -salt to taste
- To Be Mixed Together For Cream Cheese
- - $\frac{1}{4}$ cup thick beaten curds (dahi)
- - $\frac{1}{2}$ tbsp fresh cream
- -1 tbsp cup grated processed cheese
- -salt to taste

Preparation Method

- **For the potatoes:**
- -Cut each potato horizontally into two.
- -Scoop the potato halves a little so that a slight depression is formed for the filling. Keep aside.
- **For the bean topping:**
- Heat the butter in a broad non-stick pan, add the onions and sauté on a medium flame for 1 minute.
- Add the baked beans, chilli powder, tomato ketchup and salt, mix well and cook on a medium flame for 1 to 2 minutes, while stirring occasionally.
- Divide the topping into 4 equal portions and keep aside.
- **How to proceed:**
- Fill each potato half with a portion of the bean topping and a dollop of cream cheese over it.
- Serve immediately garnished with a sprig of coriander.