

Cheesy Potato Pockets

Ingredients

- 4 large potatoes
- 300g grated cheese (any melty cheese you have will do)
- 1 tbsp of wholegrain mustard
- Salt and pepper to taste
- [optional] 2 spring onions, sliced
- [optional] Jalapenos, sliced
- [optional] Sundried tomatoes, chopped
- [optional] Feta cheese, crumbed

Method

1. Season the potatoes with a light spray of oil and then dust with salt and pepper. Place potatoes in a baking dish and bake at 180°C 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, and any additional/optional ingredients, mashing everything together.
4. Fill the potato skins with the cheesy potato mixture and sprinkle some cheese on top.
5. Bake or grill for a further 5-10 minutes, until cheese has melted and turned golden brown.

aussie baked cheesy potato sides vegetarian