

# 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. 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 at 180°C in the oven for 20 minutes or until golden and crispy on top.

baked sides aussie cheesy vegetarian potato