



## Filled potato skins

**A tasty after-school snack or lunch. Use any combination of your favourite fillings. We have shared our favourites, but get creative and invent your own!**



Time to prepare: 15 minutes



Time to cook: 10 minutes



Serves 8

### Ingredients

- 4 large potatoes, or kūmara, scrubbed
- Your choice of fillings: 1 tin creamed corn or baked beans, a handful sliced ham and 1 small tin crushed pineapple (drained), or 1/2 cup tomato relish

- 1/2 cup grated edam cheese

## Method

1. Scrub potato or kūmara. Pierce each potato or kūmara with a fork a few times.
2. Microwave whole, unpeeled potatoes/kūmara on HIGH power for 3 to 4 minutes per potato/kūmara (they are cooked when soft to touch).
3. Allow to cool for a few minutes.
4. Cut each cooked potato/kūmara in half. Scoop out the flesh and put in a medium-sized bowl.
5. Mash potato/kūmara with your choice of fillings.
6. Scoop filling back into potato/kūmara skins and sprinkle with grated cheese.
7. Microwave the filled potatoes/kūmara for a few minutes until hot.

Notes

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