

Loaded Potato Skins



Ingredients





2  **2** large potatoes, **3**  3 rashers bacon, **2**  2 spring onions,

 chunk cheese, **30g**  butter,  salt and pepper,  oil.



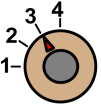
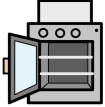

Equipment

 Chopping board,  sharp knife,  grater,  spoon,  masher,  frying pan,

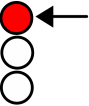
 wooden spoon,  bowl,  scissors,  baking tray.












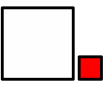

Method



1   200°C  **6**
 1 Set oven 200C, gas 6.




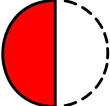

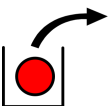
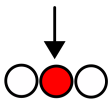
2   +    
 2 Oil potatoes and add salt. cook for an hour 'ish.

3   +    
 3 Peel, top and tail spring onion. Cut up.

4     
 4 Trim fat off bacon, cut up.

5   +    
 5 Fry onion and bacon in a little oil.




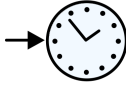

6  
 6 Grate cheese.

7       
7 Cut potatoes in half, scoop out middle.

8     +  
8 Mash potato with butter, salt and pepper and most cheese.

9    + 
9 Stir in spring onions and bacon.

10      
10 Add to potato skins, sprinkle with spare cheese.

11    →  
11 Cook for 10-15 minutes until golden.