LET'S EAT!

SOUFFLE JACKET POTATO

90 minutes

££



Allergens: dairy, egg

What is it?

A way to make your "standard " jacket potato a little more exciting! The egg makes the dish more fluffy and filling, a great tip for a small price!

MAKE IT FUN!

Why not experiment with this recipe by trying it with different fillings, like baked beans or tuna and sweetcorn. The possibilities are endless!

What you'll need:

	For 2 people	3 people	4 people
Cheese	100g	150g	200g
Baking potato	2	3	4
Cherry tomato	8	12	16
Lettuce	1/2	3/4	1
Cucumber	60g	90g	120g
Egg	1	2	2
Bacon	2	3	4

SEND US YOUR PHOTOS!

SCAN HERE

We love seeing families cook these recipes and making them their own! Photos also really inspire supporters of Let's Eat to keep the project going and helping more families. Please share photos of your family enjoying cooking together via our community Dropbox, then look out for your photos on our social media accounts!

THE NEIGHBOUR NETWORK CIC
Company no: 16566579

WHAT TO DO:



Step 1:

Heat your oven to 200 degrees (gas 6). Pierce the potato with a knife a few times then place on a tray and cook for 60 minutes (longer if potatoes are large). The potato should be soft when you insert a knife. Remove the potato from the oven and let it cool until you can handle it. Scoop out the middle into a bowl.

Step 2:

Put the skins back on the tray for later. Mash up the scooped out middle, and add most of the cheese. Cook the bacon and chop it up into small pieces. Add this to the cheesy potato mix.





Step 3:

Carefully crack the egg and seperate the white from the yolk, add the whites to the potato mix and whisk together with a fork. Spoon the mix back into the skins and top with the remaining cheese. Bake for 10-15 minutes until the skins are crisp and the cheese is melted.

Step 4:

Meanwhile, prepare the side salad by slicing up the lettuce, cucumber and tomatoes. Dress your plates with this salad ready for your potatoes. Once done, remove the potato skins from the oven and place 2 on each plate. Tuck in and enjoy!



DID YOU LIKE THIS MEAL? GIVE IT A RATING OUT OF 5 STARS TO HELP YOU REMEMBER YOUR FAVOURITES:

NOT FOR ME 1 2 3 4 5 LET'S MAKE IT AGAIN!