

EASY BAKED POTATOES

VEGETARIAN



Serves 4



Prep Time 5 minutes



Cook Time 1 hour



Easy As



INGREDIENTS

- 4 floury potatoes (Agrida, Ilam Hardy, Red Rascall), washed
- 420 g can **Wattie's Baked Beans** or **Wattie's Mild Chilli Beans**

Toppings:

METHOD

1. Preheat oven to 180°C (fan assisted) Prick the potatoes all over with a sharp knife. Place on a ovenproof tray. Bake for 1 hr or until soft when lightly squeezed.

- Grated cheese
- Sour cream
- Chopped tomatoes
- Chopped capsicum
- Parsley or coriander leaves

3. Heat **Wattie's Baked Beans** or **Wattie's Mild Chilli Beans** in the microwave or on the stove top.
4. To serve make a criss cross in the top of the potatoes and gently squeeze the cuts together to open up the top of the potatoes. Top with the hot baked beans or chilli beans. Top with your favourite toppings – grated cheese, sour cream, tomatoes, capsicum and garnish with chopped parsley or coriander leaves.

TIPS

- The best type of potatoes for baking are the 'floury' type such as Agria, Red Rascal, Ilam Hardy or Red Jacket.