



MACKAYS

# Twice Baked Potatoes with Bacon & Cheese

Serves: 4

## Ingredients

- 2 large potatoes
- 1 tablespoon Olitalia Olive Oil
- 100g smoked back bacon (2-3 thick rashers)
- 100g spring onions, finely sliced
- 100g mature cheddar grated
- 2 tablespoons sour cream
- **50g Mackays Red Pepper & Smoked Paprika Chutney**
- Salt and Black Pepper



## Method

- 1** Preheat the oven to 200°C Fan.
- 2** Rub olive oil on the outside of the potatoes and season generously with salt. Put the potatoes on a baking tray and bake for 1 hour 15 minutes. Take the potatoes out of the oven and allow to cool completely.
- 3** Lay the bacon flat on a baking tray grill for 7 minutes until it starts to get crispy. Chop roughly.
- 4** Cut the cooled potatoes in half lengthways and scoop out most of the potato in the middle.
- 5** Put the scooped-out potato into a large bowl and mash well. Add the chopped bacon, spring onions,  $\frac{3}{4}$  of the grated cheddar, sour cream, salt and pepper and Mackays Red Pepper & Smoked Paprika Chutney.
- 6** Stuff the potato skins with the mixture forming a mound. Sprinkle the reserved grated cheddar over the potatoes.
- 7** Put the stuffed potatoes in a pre-heated oven (180°C) and bake for 30 minutes until golden.
- 8** Serve immediately with a green salad and a dollop more of Mackays Red Pepper & Smoked Paprika Chutney.