



Cotswold™ Stuffed Potato Skins

A great cheese recipe to cook with kids, crispy potato jackets are filled with fluffy potato, gooey cheese, smoky bacon and fresh spring onions. Irresistible.

Ingredients

- 4 medium sized Jacket Potatoes
- 1 packet of Smoked Streaky Bacon
- 1 bunch of spring onions chopped - optional
- 50g butter
- Dash of milk
- 200g Cotswold™ Cheese –grated

Method

1. Cook jacket potatoes either using conventional/microwave oven.
2. Whilst Jacket potatoes are cooking grill the pieces of bacon until golden brown. When cooked chop into small pieces.
3. Once potatoes are cooked cut in half lengthways and gently scoop out the potato and place into a mixing bowl.
4. Add butter and a small quantity of milk to give a creamy consistency to the potato. Add in the chopped bacon and grated cheese and spring onions and mix together.
5. Divide the potato mix between the empty potato skins. Top with chopped chives and serve immediately.