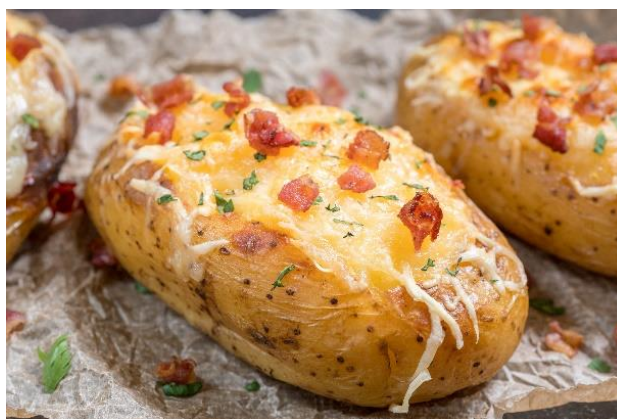




## Stuffed potatoes (camp)



Serves: 50

Ingredients (include brand)	Amounts		Common allergens present	Ingredient substitution options
	Quantity	Units		
Large potatoes	20	kg		
Bacon (diced)	2	kg		
Sour cream	2	L	Milk (dairy)	Dairy free natural yoghurt
Sweet chilli sauce	1.5	L	Check label	
Shredded cheese	2	kg	Milk (dairy)	Dairy free cheese
Coleslaw: Green cabbage Red cabbage Carrot Red capsicum Pear	5	L	If using pre-made coleslaw mix check ingredients carefully	
Lemons	3-4			

### Procedure

Step 1: Cut large potatoes lengthways.

Step 2: Line tray with baking paper, place potatoes on tray and drizzle with olive oil.

Step 3: Cook at 200°C until cooked (approx. 1 hour).

Step 4: Cook bacon (in pan, or bake in oven).

Step 5: Shred coleslaw (green and red cabbage, carrot, red capsicum, pear). Do not dress coleslaw – at service squeeze fresh lemon and mix.

Step 6: Serve baked potatoes (2 halves per person) topped with: bacon bits, sour cream, sweet chilli sauce, coleslaw and shredded cheese.

### Common allergens present:

<input checked="" type="checkbox"/> Milk (dairy)	<input type="checkbox"/> Egg	<input type="checkbox"/> Fish	<input type="checkbox"/> Crustacean	<input type="checkbox"/> Mollusc
<input type="checkbox"/> Sesame	<input type="checkbox"/> Lupin	<input type="checkbox"/> Soy	<input type="checkbox"/> Peanut	<input type="checkbox"/> Wheat
<input type="checkbox"/> Barley	<input type="checkbox"/> Oats	<input type="checkbox"/> Rye	<input type="checkbox"/> Gluten	
Tree nuts:				
<input type="checkbox"/> Almond	<input type="checkbox"/> Brazil nut	<input type="checkbox"/> Cashew	<input type="checkbox"/> Hazelnut	<input type="checkbox"/> Macadamia
<input type="checkbox"/> Pecan	<input type="checkbox"/> Pine nut	<input type="checkbox"/> Pistachio	<input type="checkbox"/> Walnut	