

Stuffed potatoes

Serves 6-8

Ingredients	Quantity	Common allergens present	Alternative ingredients/modifications
Large potatoes	6-8		
Bacon, diced	300g		
Sour cream	200ml or to serve	Cow's milk	Dairy free natural yoghurt
Sweet chilli sauce	150ml, or to serve	Check label	
Shredded cheese	200g, or to serve	Cow's milk	Dairy free cheese
Coleslaw	500g		can buy a bag of pre-made coleslaw mix
Lemons	2		

Method

1. Cut large potatoes lengthways.
2. Line tray with baking paper and drizzle with olive oil.
3. Cook at 200C until cooked (approx. 1 hour).
4. Cook bacon.
5. Shred coleslaw (green and red cabbage, carrot, red capsicum, pear). Do not dress coleslaw, instead squeeze fresh lemon and mix salad.
6. Serve baked potatoes (2 halves per person) topped with: bacon bits, sour cream, sweet chilli sauce, coleslaw and shredded cheese.



Common allergens present:

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|--|---------------------------------|------------------------------------|---------------------------------|-----------------------------------|
| <input type="checkbox"/> Wheat | <input type="checkbox"/> Gluten | <input type="checkbox"/> Egg | <input type="checkbox"/> Peanut | <input type="checkbox"/> Tree nut |
| <input checked="" type="checkbox"/> Cow's milk | <input type="checkbox"/> Fish | <input type="checkbox"/> Shellfish | <input type="checkbox"/> Sesame | <input type="checkbox"/> Soy |
| <input type="checkbox"/> Lupin | | | | |