Stuffed jacket potatoes

* + **Prep:**20 mins
	+ **Cook:**1 hr and 15 mins
* **Easy**
* **Serves 4**

A simple baked potato recipe to get kids in the kitchen - this is easy to follow.

| **Nutrition: per serving** |
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|  **Nutrient** |  **Unit** |  |
| kcal | **274** |  |
| fat | **10g** |  |
| saturates | **6g** |  |
| carbs | **35g** |  |
| sugars | **3g** |  |
| fibre | **3g** |  |
| protein | **11g** |  |
| salt | **0.5g** |  |

**Ingredients**

* 4 medium potatoes
* 100g [strong cheddar,](https://www.bbcgoodfood.com/glossary/cheddar-glossary) grated, plus extra for topping
* 100g [sweetcorn](https://www.bbcgoodfood.com/glossary/sweetcorn-glossary)
* 100g mixed pepper, diced
* small handful fresh herbs, such as oregano, basil, coriander, dill or thyme

**Method**

* **STEP 1**

*Equipment you will need: medium mixing bowl, small mixing bowl, dessertspoon, fork, baking tray, grater, oven gloves.*

* **STEP 2**

Get an adult to heat the oven to 200C/180C fan/gas 6 and bake the potatoes for about 1 hr until cooked and the skins are crispy. Leave to cool completely. This can be done up to 2 days ahead.

* **STEP 3**

To stuff the jacket potatoes, heat the oven to 200C/180C fan/gas 6. Ask an adult to cut the potatoes in half. Using a spoon, carefully scoop out the middle of the potato, leaving the skin unbroken (like a boat). Place the scooped potato into a mixing bowl.

* **STEP 4**

Using the fork, mash the potato until there are no lumps. Add the cheese, sweetcorn and peppers and mix well. Gently pick the leaves from the herbs. You can rip the larger leaves into smaller pieces. Stir the herbs into the cheesy potato mixture.

* **STEP 5**

Using the spoon, carefully scoop the mixture back into the potato boats. Make sure that you use all the mixture up. Sprinkle with a little extra grated cheese and place on a baking tray. Using oven gloves, place the tray in the oven and bake for 10-15 mins until golden.