



BAKED POTATOES WITH CREAMY CHIVE FILLING

Prep. time 20-25 minutes | Cooking time 35-40 minutes | Preheat 180°C | Serves 4

Have you tried our Creamy Sheese with Chives yet? If not, now's the perfect chance with this healthy vegan baked potato recipe. It's a delicious addition to our range of recipes and with the perfect mix of Dijon mustard and ground pepper it has a little kick that really livens things up.

Ingredients

255g tub of Chives Creamy Sheese
4 Large baking potatoes
2 Small red onions finely chopped
2 teaspoons of Dijon Mustard
Freshly ground Black Pepper

Cooking Method

Bake potatoes at 180°C until cooked through. To save time, microwave for about 5 min first, then finish off in the oven (do not forget to pierce the potato's skin regardless the way of cooking you chose).

Cut the top off the potatoes and scoop out flesh. Mix the potato flesh with the other ingredients and spoon (or pipe) back into the potatoes.

Return to the oven for approx. 20 min until golden brown.

You can top the filled potatoes with sliced tomato for instance.

Serve with salads or steamed vegetables.

