



## LOADED POTATO SKINS

*Prep. time 15-20 minutes | Cooking time up to 1 hour and 40 minutes | Preheat 180°C | Serves 4*  
Careful, these potato skins are loaded! With healthy vegan goodness, that is – another example of how our healthy vegan Creamy Sheese can be put to task in the kitchen, these potato skins are a sumptuous starter or snack.

### Ingredients

4 large baking potatoes, scrubbed and pierced

#### For the Chilli filling:

3 tbsp tomato puree  
1 tbsp tomato ketchup  
4 tbsp canned red kidney beans (~ 1/2 a can)  
2 tbsp canned or frozen sweetcorn  
2 Roquito chilli peppers  
1 tsp mild chilli powder  
Handful of coriander leaves

#### For the Creamy Sheese filling

4 tbsp Original Creamy Sheese  
Handful of chives



### Cooking Method

#### Preparation

Drain and rinse the beans, the sweetcorn if you're using canned one  
Rinse and chop the chilli peppers  
Chop roughly the coriander and chives

#### Method

Bake the potatoes in your preheated oven on the middle shelf for 60-70 minutes until the skins are crisp. Remove from the oven and set aside to cool (enough so you can handle them). Cut each potato in half and use a spoon to scoop out the fluffy potato filling. Place this soft potato into 2 bowls.

To make the chilli potatoes: mix the tomato puree, ketchup, kidney beans, sweetcorn, Roquito chilli peppers, chilli powder and coriander leaves into one bowl of potato. Spoon this into 4 of the potato skins and set aside on a baking tray.

To make the Creamy Sheese and chive potatoes: mix the Creamy Sheese and chives into the remaining bowl of potato and combine fully. Alternatively, you could try using our Creamy Sheese with Chives. Spoon into the remaining potato skins and place on the baking tray.

Bake the loaded potato skins for 30 mins still at 180C/Gas Mark 4 until the fillings are bubbling and slightly browned.