



Stuffed potatoes (family)



Serves: 6-8

Ingredients (include brand)	Amounts		Common allergens present	Ingredient substitution options
	Quantity	Units		
Large potatoes	6-8			
Bacon (diced)	300	g		
Sour cream	200	mL, or to serve	Milk (dairy)	Dairy free natural yoghurt
Sweet chilli sauce	150	mL, or to serve	Check label	
Shredded cheese	200	g, or to serve	Milk (dairy)	Dairy free cheese
Coleslaw: Green cabbage Red cabbage Carrot Red capsicum Pear	500	g	If using pre-made coleslaw mix check ingredients carefully.	
Lemons	2			

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 200C until potatoes are 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). Squeeze fresh lemon juice over and mix well.

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	