

Jacket Potato with Garlic Mushrooms

Cooking methods: Baking, frying

About Baked Potatoes

Potatoes have been baked for many centuries. The Incas believed that a sore throat could be eased by putting a slice of baked potato into a stocking, which was then placed on the throat.



Preparation Time

10 minutes



Cooking Time

1 hour

Suitable potato varieties:

Fluffy, such as King Edward or Maris Piper



Ingredients

- 2 large baking potatoes (Maris Piper, or King Edward)
- 2 spring onions, finely chopped
- 15g (½oz) butter
- Bulb roasted garlic, wrapped loosely in foil and cooked in the oven, along with the jacket potatoes
- 175g (6oz) mushrooms, sliced
- 2tbsp cream cheese
- 1tbsp chopped parsley
- 100g cheddar, grated
- 1tbsp oil



Equipment

- Frying pan
- Measuring spoons
- Wooden spoon
- Chopping board
- Vegetable knife
- Tablespoon
- Mixing bowl
- Grater
- Ovenproof dish
- Oven gloves



Method

- 1 Place the potatoes, and the garlic in a preheated oven at 200°C/400°F/Gas Mark 6, for 1¼ hours or until soft in the middle.
- 2 While the potatoes are cooking, add a splash of oil and the butter to a preheated frying pan. Melt the butter and cook the mushrooms until tender.
- 3 Turn down to a low heat, stir in the cream cheese and cook for a couple of minutes.
- 4 Remove from the heat, cut the roasted bulb of garlic in half, squeeze into the pan and stir.
- 5 Now add the spring onions and chopped parsley, season and stir well. Remove from the heat.
- 6 When the potatoes are cooked, cut in half and scoop out as much of the potato as possible, leaving a couple of millimetres on the inside of the skin. Make sure the skins remain fully intact.
- 7 Add the mushroom mix to the scooped out potato and mix together fully.
- 8 Re-fill the jackets with the mixture, place in an ovenproof dish and top each one with the grated cheddar.
- 9 Put back into the oven and bake for 15 minutes until the cheese is golden brown and melted on top

For more potato recipes, visit www.prepcookservepotatoes.org.uk