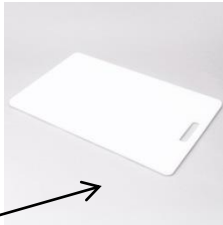


# Jacket Potato

1. Keeping the potato in the foil, use the oven gloves to place your potato



onto your chopping board.



2. Cut in half. Then take out the centre of the potato with a spoon and place into a bowl.



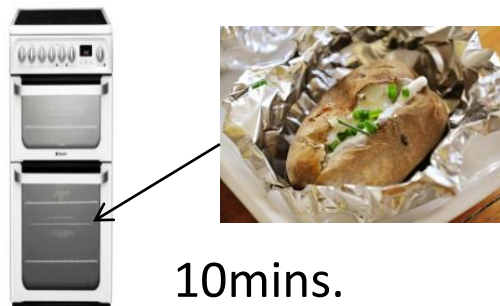
3. Add your ingredients into the bowl with the potato, then mix.



4. Place the mixture back into the skin.



5. Using the oven gloves, place the full potato skin back into the oven, on a baking tray for about



10mins.

6. Once cooked, take out and place on top of the hob using oven gloves.

