

LOADED HASSELBACK POTATOES



Moderate



75 minutes



Starter/Side



04 Servings

INGREDIENTS

8 small or 4 large potatoes
2 tbsp Olive Oil
1 tsp Paprika
1 tsp Garlic Powder
Salt and Pepper to taste
120g cheddar cheese, sliced
100g bacon strips +
extra for garnish
4 tbsp Sour Cream
Fresh parsley for garnish,
finely chopped (optional)



COOKING STEPS

Wash the potatoes thoroughly. Use a food brush to remove any dirt.

Place 2 chopsticks on a chopping board, alongside a potato. Make several cuts into the potato – almost to the bottom (the chopsticks will prevent you from cutting all the way through).

Transfer them (the cut side up) onto a baking tray lined with baking paper. In a small bowl, combine olive oil, paprika and garlic powder. Brush each potato with this mixture and season with salt and pepper.

Bake in a preheated oven at 400°F/200°C for 55 minutes. The potatoes should be almost cooked at this stage. Take the tray out and fill the gaps with cheese and bacon slices. Bake for a further 10-15 minutes or until the bacon is done.

When ready, take them out and top with more cheese, fried bacon, sour cream and parsley (optional).