

SPUDTACULARLY AWESOME STUFFED POTATOES

Stuffed potatoes taste delicious, with a crunchy skin and fluffy filling. Yum. Have fun trying out different fillings so you can make yours just the way you like them!!

WHAT YOU NEED

4 medium sized baking potatoes AND fillings of your choice

HOW TO MAKE SPUDTACULAR STUFFED POTATOES

OVEN

1. Pierce each potato in one or two places.
2. Put on an oven tray and place in the oven at 200°C.
3. Bake for an hour.
4. Cut your cooked potatoes in half - be careful not to burn your fingers!
5. Scoop the flesh out and mash and mix with your choice of fillings.
6. Pile the mash back into the potato and return to the oven for a crispy topping.

MICROWAVE

You can bake potatoes in the microwave to make it really speedy, but the skin won't be crunchy like the oven. This is better for cooking for just one or two people.

1. Pierce each potato in one or two places.
2. Place your potatoes around the edge of the microwave tray.
3. Each potato will need 3 - 4 minutes on high. (Two potatoes will take 6 - 8 minutes, three 9 - 12 minutes)
4. Cut your cooked potatoes in half.
5. Scoop the flesh out and mash and mix with your choice of fillings.
6. Return to microwave for 1 - 2 minutes to make sure it is nice and hot to serve.

Spudtacular Tip:
You can tell when they are cooked because are soft. Smaller potatoes take about 45 minutes, and large potatoes about 1 hour and 10 minutes.

Spudtacular Time Saving Tip:
Begin cooking your four potatoes in the microwave for ten minutes, and then cook in the oven for 10-15 minutes to get a nice crunchy skin!



B'Elanna likes her stuffed potatoes with cheese and bacon. Once she has scooped out the flesh and mashed it, she adds cooked bacon pieces and chopped onion. She then piles the mixture back on and sprinkles with cheese before continuing to cook them. Put sour cream on the top once they are cooked to make your stuffed spuds extra tasty!

B'Elanna Claydon, 11
Palmerston North



When Jordan makes stuffed potatoes, he makes a masterpiece. To make edible art like Jordan, make your stuffed potatoes, adding sour cream, grated cheese, garlic butter and a little sprinkle of salt to your mashed filling. Once your stuffed potatoes are cooked, decorate them with vegetables or other ingredients from your fridge to make a face.

Jordan Sheehan, 10



Oana likes to make her stuffed potatoes special by putting a lid on them. Instead of cutting her potatoes in half to make two stuffed halves, she cuts the top quarter off, and only spoons the flesh out of the bottom larger piece. She then mashes the flesh and adds grated cheese and garlic powder. Then she puts this mash back into the potatoes and puts the lids back on to continue cooking. Oana says you can even decorate the tops with fun designs using a toothpick and making lots of holes!

Oana Jackson, 12
Feilding

Claire shows you how to stuff potatoes. Click on the YouTube picture to view. Have a look and see how EASY it is!!!



www.ItsMyTurnToCookTonight.com

Mryah loves to make her stuffed potatoes into mini cottage pies. She makes her cottage potatoes by adding cottage pie mixture (cooked mince, onions, Maggi cottage pie mix) to the potato once the flesh has been taken out, then mashing your potato flesh and putting it back on top. Sprinkle cheese on top and cook until cheese has melted to make your stuffed potatoes just like Mryah's!

Mryah Mackenzie, 9
Waitakere



Check out Sebastian's great stuffed potatoes - he likes to add cream cheese, baked beans, bacon, and corn to his mashed filling, and a sprinkling of grated cheese on top. Sebastian says his stuffed baked bean potatoes are yummy, delicious and nutritious! They are great for dinner or an after school snack.

Sebastian Rutter, 6
Te Puke

Sarah says a yummy option for people who don't eat meat is fried mushrooms and flaked canned tuna or salmon. Add these to the mash before putting the filling back into your potato.

Sarah Brandt, 13
Rangiora



CLICK TO MEET CLAIRE