

## Ingredients



- Slices of mushrooms
- Slices of ham, chopped
- Slices of onion
- Slices of red pepper
- Slices of tomato
- Grated cheese

# *Ultimate Baked Potato*

1. Scrub the potatoes and place in a pre-heated King Edward oven at approx 200°C.
2. Cook for approximately 1 hour until thoroughly cooked.
3. Prepare the fillings in advance and store in a cool container until required.
4. Make a meal of your jacket by cutting the cooked potato almost in half and piling in some slices of mushroom, pepper, ham, onion, tomato - or whatever takes your fancy! Top with a little grated cheese and replace in the oven for 2-3 minutes, or until the cheese has just melted.
5. Those potatoes not served immediately can be transferred to the top display/storage area to stay hot until you are ready to serve them.
6. Always use insulated oven gloves when handling hot potatoes and opening/closing the oven door.

Tip: Lightly brush the potatoes with olive oil before cooking for really crunchy skins. One jacket potato (225g) contains more than half the daily recommended adult requirement of Vitamin C.