



# Ham and Cheese Jacket Potatoes

Comfort food without any guilt. A mix of ham, baked beans and spring onions spooned into potato shells and topped with vintage cheddar cheese.

# 35 minutes



2 servings



# Mix it up!

Add some extra flavour to the beans with some smoked paprika, or even BBQ sauce for a richer flavour.

### FROM YOUR BOX

POTATOES	3
SPRING ONIONS	1/3 bunch *
нам	1 packet (100g)
BAKED BEANS	400g
LEBANESE CUCUMBER	1
ТОМАТО	1
MESCLUN LEAVES	1/2 bag (60g) *
CHEDDAR CHEESE	1 packet (100g)

<sup>\*</sup>Ingredient also used in another recipe

#### FROM YOUR PANTRY

olive oil, oil for cooking, salt, pepper, dried thyme, vinegar (of choice)

#### **KEY UTENSILS**

large frypan, oven tray

#### **NOTES**

These make a great lunch if you have any leftovers.

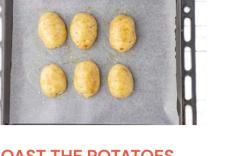
No pork option - ham is replaced with sliced turkey.



# 1. ROAST THE POTATOES

Set oven to 220°C.

Halve potatoes lengthways. Place on a lined oven tray cut side down. Rub with oil, salt and pepper. Roast for 20-25 minutes or until golden and tender.



# 2. MAKE THE FILLING

Heat a frypan with oil over medium-high heat. Slice spring onions (keep some tops for garnish) and ham, adding to pan as you go. Cook for 3 minutes then add the beans along with 1 tsp thyme. Mix well and cook for 2 minutes. Season with salt and pepper.



# 3. MAKE THE SALAD

Slice cucumber and tomato. Layer together in a bowl with the mesclun leaves. Dress with 2 tsp olive oil, 1 tsp vinegar, salt and pepper (optional).



# 4. FILL THE POTATOES

Grate the cheese. Turn potatoes over and lightly squash. Remove some of the flesh to mix with the beans. Divide filling between potato shells and top with grated cheese. Return to oven for 5 minutes to melt cheese.



# 5. FINISH AND PLATE

Serve potatoes onto plates accompanied with salad and sprinkled with spring onion tops.



How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



