

Jacket Potato



🕒 Prep: 5 minutes

🕒 Cook: 45 minutes

🍴 Serves: 2

Recipe info

Ingredients

2 medium potatoes
Oil for greasing the baking tray
1 tbs oil
2 tsp butter to serve

Equipment

Baking tray
Pastry brush
Measuring spoons
Kitchen towel
Fork
Oven gloves
Sharp knife

Description

This way of cooking potatoes acts as a great meal accompaniment or to eat with a variety of fillings.

Method / What to do

Conventional method

1. Preheat oven to 200°C / gas mark 6.
2. Grease the baking tray with a little oil.
3. Wash the potatoes and dry them off with a kitchen towel.
4. Prick the potatoes with a fork then brush them with oil.
5. Bake in the oven for 45 minutes.
6. Remove from the oven and make a crosswise slit in the top of each potato.
7. Squeeze gently to open out the cross and add a knob of butter in the opening.

Microwave method

1. Prick each potato several times with a fork.
2. One potato of 225g will take around 6 minutes on HIGH, adjust time for more or larger potatoes.
3. Allow to stand 1 – 2 minutes before serving.

Variation

- ⊙ To make a meal of your jacket potato, cut it almost in half and pile in your favourite fillings, such as baked beans, salad or chilli con carne.

