

## Stuffed 'spuds'

### Ingredients

15 even, middle sized potatoes

2 garlic cloves

Seasonal herbs and veg from our garden ( Discuss in your class different ingredients you can use when you make them at home )

4 Tbsp butter

½ cup of tasty cheese

### Method

Pre heat oven to 200.

Wash and dry the potatoes.

Using sharp skewers, prick the potatoes, all over.

Place in microwave, in batches of 6, cook on high for 10 minutes.

Prepare the herbs and veg you have harvested from our garden, place them all in a large mixing bowl.

Crush the garlic, add to bowl.

Grate the cheese and add to the bowl.

When potatoes are cooked, cut in half. They will be hot .....

Using a soup spoon, scoop out the flesh, be careful not to break shell, add to bowl.

Add butter.

Using a fork, mix together.

Place mixture back in potato shells, place on oven trays and cook in hot oven for 10 minutes.