

# Jacket Potatoes with Mushrooms and Cheese

**Serves:** 4

**Prep time:** 20 minutes

**Cook time:** 1 hour 15 minutes



2 ½ serves per portion

## Ingredients

4 large potatoes, scrubbed clean, preferably Desiree or Yukon Gold

6 sprigs thyme, leaves separated from stems

2 tablespoons olive oil

Ground black pepper

1 clove garlic, crushed or finely chopped

1 leek, white section only, thinly sliced

2 rashers bacon, fat trimmed, finely diced

250g brown mushrooms, thinly sliced

¼ cup parmesan, grated

¾ cup cheddar, grated

⅔ cup sour cream, reduced fat

2 tablespoons leaf parsley, finely chopped (to garnish)



Everyday Food

## Method

PREHEAT oven to 180°C fan forced and line a large baking dish with baking paper.

PIERCE each potato several times with a fork.

ADD the thyme stems and whole potatoes to the baking dish and drizzle with olive oil and cracked pepper.

BAKE for 1 hour or until the centre of the potato is soft. Allow to cool.

MEANWHILE heat a large frying pan over medium heat and add the remaining olive oil. Add the garlic and leek and cook until browned, stirring.

ADD the bacon and cook until browned then add the mushrooms and stir gently until soft.

ADD thyme leaves and cook for a further minute then remove pan from heat.

CUT each potato in half and scoop out the flesh, keeping the skins intact. Add potato flesh to a large bowl and mash with a fork.

STIR mushroom, leek and bacon mixture into the mashed potato.

COMBINE the parmesan and cheddar cheese in a small bowl.

ADD sour cream and half the cheese mix to the mashed potato and mix well.

SPOON the potato mixture back into the potatoes.

TOP with remaining cheese mixture.

BAKE for 10-15 minutes or until the cheese melts.

GARNISH with chopped parsley and serve with a leafy green salad.

*Recipe courtesy of the Country Kitchens team*