

## POTATOES IN JACKETS



**Serving:** 4

**Cooking Time:** 30 min

**Prep Time:** 10 min

### INGREDIENTS

- 6 large potatoes, skin on and par boiled

- **Chakalaka salad filling**

- 1 x 410g chakalaka with butternut

- **Creamy spinach and mushroom filling**

- 15ml (1 tbsp) sunflower oil
- 1 small onion, finely chopped
- 2 garlic cloves, crushed
- 50g spinach, chopped
- 250g (1 punnet) button mushrooms, chopped
- 125ml (½ cup) fresh cream
- Salt, to taste

- **Chicken curry filling**

- 30ml (2 tbsp) sunflower oil
- 1 onion, chopped
- 2 garlic cloves, finely chopped 600g chicken breast, cubed
- 15ml (1 tbsp) mild curry
- 600g chicken breast, cubed
- 50g tomato puree
- Salt

- **Additional Topping**

- Cheddar cheese, grated and melted with a little fresh cream Spring onion, sliced

## **INSTRUCTIONS**

1. Preheat the oven to 220°C.

2. For the chakalaka filling, mix in 1/3 of the melted cheese.
  
3. For the mushroom and spinach, heat the oil and sauté the onion and garlic for a few seconds. Mix in the spinach and mushrooms and cook until all the liquid has evaporated. Pour in the cream and season. Cook for a few more seconds and then mix in the melted cheese.
  
4. For the chicken curry, heat the oil in a pot and sauté the onion, garlic and curry. Mix in the cubed chicken, tomato puree and water and cook for (+/- 20 minutes. Mix in the remainder melted cheese.
  
5. Slice the top of each potato and scoop out enough potato to form a pocket. Fill with the filling and bake for a few minutes to heat through, sprinkle with spring onion and serve.