



Baked Potato

Ingredients

- Mediums Potato
- tbsp Oil
- tsp Salt
- 1/2 1/2 tsp Pepper
- tbsp Butter
- tbsp MAGGI coconut milk powder
- mL Water
- 1/2 1/2 tsp Salt
- 1/2 1/2 tsp Pepper
- g Cheese
- tbsp Sliced Onions
- g Chicken
- g Parsly
- g Spring Onions
- g Red Bell pepper

Instructions

1. Place potatoes on foil and prick each one a few times with a fork.
2. Apply oil onto the potatoes and sprinkle salt and pepper.
3. Bake potatoes at 200 °C for 40 mins to 60 mins or until it is tender.
4. Allow the potatoes to cool for 5 to 10 mins and cut each potato into half.
5. Scoop out each potato and put it into a separate bowl.
6. Mix in onion, salt, pepper, half of the cheese, half of chicken ham, butter and Maggi Coconut milk powder mixed with water.
7. Fill the potato with the above mixture.
8. Sprinkle with cheese, ham and parsley.
9. Place it back into the oven and bake it at 200 °C for 10mins to 15mins.
10. Once it is baked, sprinkle parsley, spring onion and bell pepper.
11. Enjoy!

Nutrition

Carbohydrates	16.08 g
Energy	313.26 kcal
Fats	23.02 g
Fiber	1.65 g
Protein	13.3 g
Sodium	821.81 mg
Sugars	1.13 g

108 Minutes

4 Portions