



CREAMY LEEK FILLED JACKET POTATOES

 **Prep:** 10 minutes

 **Cook:** 1-1½ hours

 **Serves:** 4

INGREDIENTS:

- 4 large baking potatoes (800g)
- 15g unsalted butter
- 1 tbsp olive oil
- 1 large leek, sliced (300g)
- 25g light cream cheese
- 2 tbsp soured cream
- 1 tsp **LoSalt**

METHOD:

1. Preheat the oven to 200°C, gas mark 6.
2. Place the potatoes in the oven and cook for 1-1½ hours or until tender. Cool slightly before halving. Scoop out the flesh from the centre, leaving a 1cm border around the edge and place in a bowl.
3. Meanwhile, melt the butter in a large frying pan with the oil and fry the leek for 4-5 minutes until softened. Stir into the reserved potato with the cream cheese, soured cream, **LoSalt** and black pepper, mixing well to combine. Spoon back into the potato shells and serve.

Each serving contains



of your guideline daily amount

COOKS TIP:

Great served with a green salad. Try precooking the potatoes in advance or in the microwave to save time.