

Baked potatoes with grilled cheese, spring onions and seasonal herbs

Season: Autumn

Serves: 1/2 potato per person for tastes in the class room

Recipe source: Stephanie Alexander Kitchen Garden Cooking *with kids*

Fresh from the garden: potatoes, spring onions, herbs

Because the potatoes in this recipe take 1 hour to cook and another 1/2 hour or so to cool, prepare the potatoes for the class ahead. You could bake the potatoes the day before and keep them covered in the refrigerator

Equipment: Small brush or scourer Skewer Baking tray Chopping board Large knife Grater Metric measuring spoons Teaspoon Small bowl Fork tablespoon	Ingredients: 1 medium to large potato per 2 people 1 spring onion per potato 1 tablespoon grated parmesan per 1/2 potato. 1 tablespoon butter or substitute per potato plus extra for topping Salt Freshly ground black pepper Chopped herbs parsley, chives, basil
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What to do:

*Preheat the oven to 200degrees C. if the potatoes are unwashed, rinse well in cold water. Prick each potato a few times with a skewer. Place the potatoes on the baking tray and bake for 1 hour.

Remove from oven and allow to cool.

*Set out the chopping board and knife. Finely chop the spring onion and herbs. Grate the cheese

*Take a cold cooked potato and cut it lengthways. Carefully scoop out the centre using the teaspoon. Put the scooped potato in a small bowl.

*Crush the scooped potato with a fork and work in butter, herbs, spring onion and cheese. Add salt and pepper if needed. Carefully spoon the filling back into the potato skins and return them to the baking tray. Scatter the last of the cheese over the top then add a thin slice of butter to each. Bake for 15 mins until golden and bubbling.

*Remove from oven and serve