



Stuffed Potato Jackets

Ingredients

- 24 Smalls Potatoes
- 500 mL Skimmed milk
- 1 Sachet MAGGI® Béchamel Mix
- 1 tsp Paprika powder
- 2 tbsp Chives, finely chopped
- 4 tbsp Parmesan cheese

Instruction

1. Preheat oven to 180°C and place rack on medium level.
2. Boil washed potatoes with skin on in water until tender, remove and allow to cool slightly, cut in half and using a spoon gently remove the inside of each side of the potato to create a shell; reserve potato flesh, place potato shells on a lined baking tray.
3. Place reserved potato flesh in a bowl and mash until smooth.
4. Meanwhile in a saucepan, combine milk and MAGGI® Béchamel Mix, bring to heat and cook until sauce is thick.
5. Add mashed potato to béchamel sauce and stir until smooth. Allow to cool for easy handling and stir in paprika and chives. Place content in a large piping bag with a star tip and carefully fill each potato jacket with the mashed potato filing.
6. Sprinkle parmesan cheese over each stuffed potato and bake in oven for 10 minutes or until golden on top.

Nutrition

Carbohydrates	153.77 g
Energy	709.61 kcal
Fats	2.78 g
Protein	21.33 g

🕒 30 Minutes

⊕ 6 Servings