

## Stuffed Baby Potatoes -



### Ingredients:

- 24 small chat potatoes
- 20 grams margarine
- 100 grams ham, finely chopped
- 1 cup grated cheddar cheese (reduced fat) plus 3/4 cup extra
- 1 tablespoon wholegrain mustard
- 1/4 cup sour cream (reduced fat)
- 1/4 cup sweet chilli sauce
- 2 tablespoons chopped chives



### Method:

1. Preheat oven to 180°C. Line two large baking trays with baking paper.
2. Cook potatoes in a large saucepan of boiling water for 15 minutes or until tender. Rinse under cold running water and drain well. Set aside to cool.
3. Cut each potato in half lengthwise. Using a teaspoon, scoop out the flesh, leaving a shell. Place potato flesh in a large bowl with butter and mash until smooth.
4. Add cheese, ham, mustard, sour cream, sweet chilli sauce and chives. Mix to combine. Season with salt and pepper.
5. Place potato shells on prepared trays. Spoon potato mixture into shells and sprinkle with extra cheese. Bake for 15 minutes or until golden.

### Alternatives:

- Replace ham with spinach for a vegetarian option