

All American Potato Skins with RedHot Salsa



Serves: 4

Profitability:

Author: French's

Ingredients:

4 jacket potatoes, cooked

125g dry macaroni

550ml semi-skimmed milk

1 tbsp French's Classic Yellow Mustard

110g mature cheddar cheese, grated

150g tomatoes, seeded & diced

1 small red onion, diced

2 tbsp parsley, chopped

2 tsp Frank's RedHot Original Cayenne Pepper Sauce or Chilli 'n Lime

Steps:

Halve the potatoes lengthways and scoop out the flesh leaving ½ cm with the skin - keep the potato flesh to use as mash another day - lay the skins on a baking sheet

Preheat the oven to 200°C

Place the macaroni and milk in a saucepan and bring to the boil. Reduce the heat and gently simmer, stirring occasionally to prevent it sticking, for 7-10 minutes until just cooked and thickened. Remove from the heat and stir in the mustard, half the cheese and the spring onions

Spoon the mixture into the potato skins, scatter over the remaining cheese. Bake for 15-20 minutes until golden and crisp

Combine the tomatoes with the onion, parsley and sauce and serve with the skins