



Hay Day Kitchen

Baked Potatoes



The Holiday Season is here, and whether you will be celebrating far or near to your loved ones, Hay Day Kitchen has prepared a hearty delicious side to go with any dinner celebration – Baked Potatoes!

We've prepared a super easy recipe and video so you can follow along step-by-step. Go ahead, give it a try!



YouTube

<https://youtu.be/2asuIXHHA8>

Ingredients:

4 Potatoes (medium sized)

2 Tbsp Olive oil

1 Cup Creme fraiche

2 Tbsp Chopped chives

Topping:

½ Chili

½ Lemon

¾ Cup Grated cheese

2 Tsp Salt

½ Tsp Ground black pepper

¾ Cup Grated cheese



Prep time: 1.5 hours

Servings: 4 baked potatoes

Equipment: Bowl, measuring spoons, fork, baking tray, parchment paper, oven, whisk, baking brush

Method:

- Preheat the oven to 175°C (347°F).
- Wash unpeeled potatoes well, and place them on a baking tray covered with parchment paper.
- Poke holes around the potatoes with a fork, and evenly pour or brush oil on top of potatoes. Sprinkle salt on top and bake for 1 hour.
- Remove ready potatoes from the oven and let them cool slightly.
- With a knife, cut a vertical line along the top of the potatoes.
- Gently scoop out as much of the insides into a bowl. Leaving the hollowed potatoes with just their skin on the baking tray.
- Slightly mash the scooped potatoes with a fork.
- In the bowl with the potato scoops, add creme fraiche, chopped chives, grated cheese, salt and pepper.
- Squeeze in juice from the half lemon, and mix.
- Stuff the hollowed potatoes with the mix.
- Top with grated cheese and sliced chili.
- Put the potatoes back in the oven for an extra 10 – 15 minutes.
- Transfer to a serving plate and add it to your dinner table as a delicious side serving.



Guaranteed to be a hit this Holiday Season!

*How did your Baked Potatoes turn out?
We'd love to see them! Submit a photo to our Fan Art Uploader.
Or post it on Instagram, using the hashtag #haydaykitchen*