

## Stuffed potatoes

Serves 50

Ingredients	Quantity	Common allergens present	Alternative ingredients/modifications
Large potatoes	20kg		
Bacon, diced	2kg		
Sour cream	2L	Cow's milk	Dairy free natural yoghurt
Sweet chilli sauce	1.5L	Check label	
Shredded cheese	2kg	Cow's milk	Dairy free cheese
Coleslaw	5L		
Lemons	3-4		

### Method

1. Cut large potatoes lengthways.
2. Line tray with baking paper and drizzle with olive oil.
3. Cook at 200C until cooked (approx. 1 hour).
4. Cook bacon.
5. Shred coleslaw (green and red cabbage, carrot, red capsicum, pear). Do not dress coleslaw – at service squeeze fresh lemon and mix.
6. Serve baked potatoes (2 halves per person) topped with: bacon bits, sour cream, sweet chilli sauce, coleslaw and shredded cheese.



#### Common allergens present:

- |  |                                 |                                    |                                 |                                   |
|--|---------------------------------|------------------------------------|---------------------------------|-----------------------------------|
| <input type="checkbox"/> Wheat                 | <input type="checkbox"/> Gluten | <input type="checkbox"/> Egg       | <input type="checkbox"/> Peanut | <input type="checkbox"/> Tree nut |
| <input checked="" type="checkbox"/> Cow's milk | <input type="checkbox"/> Fish   | <input type="checkbox"/> Shellfish | <input type="checkbox"/> Sesame | <input type="checkbox"/> Soy      |
| <input type="checkbox"/> Lupin                 |                                 |                                    |                                 |                                   |