

# Baked Potato with grilled cheese and chives

## Ingredients

1 Potato between 2 people

1 teaspoon finely chopped chives per potato

1 tablespoon cheddar cheese per potato

2 teaspoons butter per potato

## Method

Preheat oven to 200C. Place washed potatoes on a baking tray in oven and bake for up to 1 hour (set timer and check after 45minutes).

Finely chop the chives. Set aside in bowl.

Grate the cheese using the large grating holes and set aside in a bowl.

Take the potatoes out of the oven when they are cooked. Cool. Using a teaspoon, carefully scoop out the potato flesh and place the scooped potato in a small bowl.

In the small bowl with a fork mix the butter chives and half the cheese into the potato. Spoon the filling back into the skin and scatter the last of the cheese over the top.

Place all the potato halves back on the baking tray and bake for a further 15 minutes.

Serve and remember the skins are the best bit.