



# Ingredients



1



1

potato



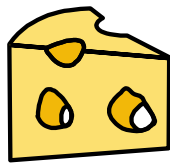
per



person



butter

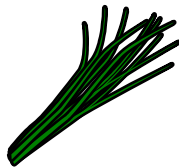


200g

cheese



ham



chives



salt



pepper

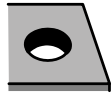


herbs



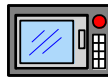
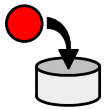
## Instructions:

1



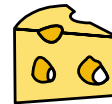
1. Poke holes in the potato using a fork.

2



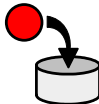
2. Put potato in the microwave for 10 minutes.

3



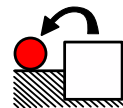
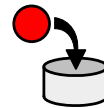
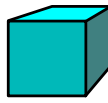
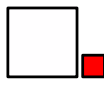
3. Whilst waiting for the potatoes, weigh 200g of cheese.

4



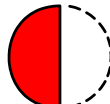
4. Grate the cheese and put in a bowl.

5



5. Cut ham into small cubes and put aside.

6



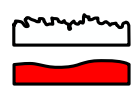
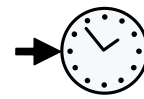
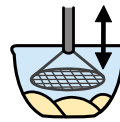
6. Cut cooked potato in half.

7



7. Scoop out the potato into their own bowl using a spoon

8



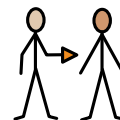
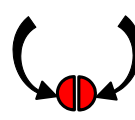
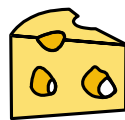
8. Add 1 teaspoon of butter and mash until smooth.

9

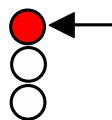
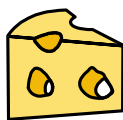


9. Add salt and pepper and mix.

10



10. Add cheese and ham (make sure you save



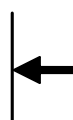
some cheese for the top).

11



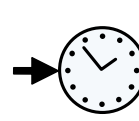
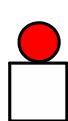
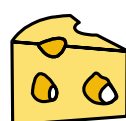
11. Add chives or herbs if you like.

12



12. Add potato back into the skin.

13



13. Sprinkle cheese on top and cook until golden.