

# Pizza Baked Potato



**Serves 4**

**Prep 5 mins**

**Cooking 1h 45 mins**

**Easy**

## Ingredients

4 baking potatoes  
1 tbsp olive oil  
½ red onion, finely chopped  
60g pack sliced pepperoni or salami, torn  
400g can chopped tomato  
½ small pack basil leaves, shredded  
100g grated mozzarella

1. Heat oven to 200C/180C fan/gas 6. Scrub the potatoes and dry well, then prick several times with a fork. Bake directly on the oven shelf for 1-1½ hrs, until they feel soft. If you are short of time, prick each potato with a fork, wrap in a sheet of kitchen paper and microwave on High for 8-10 mins until soft inside.
2. While the potatoes cook, heat the oil in a small pan and sauté the onion for 5 mins to soften. Stir in the pepperoni or salami, and cook for 1-2 mins, then add the chopped tomatoes. Bring to the boil, then simmer for 5 mins. Season and stir in half the basil. Spoon over the split potatoes and top each one with a good handful of cheese and the rest of the basil.