

Smart Jackets



Serves 2 **Prep 15 mins** **Cooking 1h 15 mins** **Easy**

Ingredients

4 large baking potatoes

Creamy Salmon filling

3 tbsp soft cheese
2 tbsp natural yoghurt
2 tbsp chopped chives + more to top
squeeze lemon juice
curls of smoked salmon

Tex-Mex Melt

50 grated cheddar
50g mozzarella
8 baby plum tomatoes
1 tbsp chopped red pepper
½ diced avocado
½ finely chopped red onion
1 tbsp chopped parsley
squeeze lime juice

1. For the jacket potatoes: scrub clean under cold water and prick all over. Rub with olive oil and bake in the oven at 200C/ Fan 180C/ Gas 6 for 1-1¼ hours.
2. Creamy salmon filling: beat 3 tbsp of soft cheese with 2 tbsp of yoghurt, then stir in 2 tbsp chopped chives and a good squeeze of lemon juice. Season and divide between 2 baked spuds. Top with curls of smoked salmon, then another squeeze of lemon and a few more chives to decorate.
3. Tex-Mex melt: divide the grated cheddar and the mozzarella between 2 split baked spuds, then put back in the oven until melted. Meanwhile, mix the diced baby plum tomatoes, 1 tbsp chopped red pepper, the diced avocado, the finely chopped red onion and the chopped parsley with a squeeze of lime juice and season. Pile on top of the melted cheese.