

Smoked Haddock & Cheddar Jackets



Serves 4 Prep 10 mins

Cooking 1h 10 mins

Easy

Ingredients

4 baking potatoes

300g large smoked haddock

4 tbsp crème fraîche

6 spring onions, chopped, including green bits

100g cheddar, grated

1 tbsp mustard (wholegrain or Dijon)

1. Heat the oven to 200C/fan 180C/gas 6. Prick the potatoes all over with a fork then bake for 50 minutes-1 hour or until tender. You can start them off by baking them for 10 mins in the microwave at 850 setting.
2. Meanwhile, put the haddock in a dish and cover with boiling water. Cover and leave for 10 minutes, then flake, discarding any skin and bone.
3. Halve the potatoes and scoop the middles into a bowl, leaving a 1-cm thick shell. Add the crème fraîche, spring onions (keep a small handful to finish), half the cheese and the mustard, season well and mash.
4. Gently stir in the smoked haddock, then pile the mixture back into the shells. Rough up the surfaces, then sprinkle with the remaining cheese.
5. Bake for 20 - 25 mins or until piping hot, then scatter with the rest of the spring onion to serve.