



## LEMON AND THYME TUNA STUFFED POTATOES

A deliciously satisfying lunch or supper - comfort food with a twist!



TIME: 15 MINUTES

FISH: TUNA

SERVES:



### PREPARATION METHOD

Cut the two baked potatoes in half, scoop out the inside and return the skins onto the baking tray.

Mash the hot potato with the cream cheese and butter.

Add the finely diced red peppers, chives, salt, black pepper and gently mix. Fold in the infused tuna and carefully pile the fish mash into the potato skins.

In a bowl mix the grated cheese, breadcrumbs and mixed herbs.

Sprinkle over the filled potatoes, pressing into place if necessary. Place under a hot grill for a minute or two until the cheesy breadcrumb topping is golden and bubbling.

### INGREDIENTS

- ✓ 2 80g cans of lemon and thyme infused tuna
- ✓ 2 freshly baked large potatoes (rubbed with a little olive oil and sea salt before baking to ensure a crisp skin)
- ✓ Large knob of butter
- ✓ 1 tablespoon cream cheese
- ✓ Quarter of a red pepper, finely diced
- ✓ 2 tablespoons of chopped chives
- ✓ 75g grated cheddar cheese
- ✓ 15g fresh breadcrumbs
- ✓ A generous pinch of dried mixed herbs
- ✓ A pinch of ground black pepper and salt