

# PIZZA STYLE JACKET POTATOES

**SERVINGS: 4**

**PREP TIME: 5-10 MINUTES**

**TOTAL TIME: 1 1/2 HOURS**

## NOTES:



**CONTRIBUTES TO 5 A DAY**



**VEGETARIAN FRIENDLY**



**BASIC KITCEHN EQUIPMENT**



**LOW DIFFICULTY**

## INGREDIENTS

**4 BAKING POTATOES, CLEANED**  
**5 TBSP OIL**  
**½ RED ONION, FINELY CHOPPED**  
**1 GARLIC CLOVE, CRUSHED/SLICED**  
**400G TIN CHOPPED TOMATO**  
**100G GRATED MOZZARELLA**

## OPTIONAL TOPPINGS:

**60G SLICED PEPPERONI**  
**½ SMALL PACK BASIL LEAVES**  
**SWEETCORN - FROZEN OR TINNED**  
**COOKED CHICKEN**  
**MUSHROOMS**  
**TUNA**  
**PINEAPPLE**  
**SEASONING - CHILLI, HERBS**

## SIDES;

**COLESLAW | SALAD | CORN ON  
THE COB**

**RECIPE ON REVERSE SIDE.**

**CHECK OUT THE AROMA INSTAGRAM  
AND FACEBOOK PAGE FOR  
TUTORIALS AND COOK-ALONG  
SESSIONS.**



ULVERSTON VICTORIA HIGH SCHOOL | [WWW.UVHS.UK](http://WWW.UVHS.UK) | 01229 483900

AROMA CATERING FOUNDATION | [WWW.AROMACATERING.CO.UK](http://WWW.AROMACATERING.CO.UK) | REGISTERED CHARITY NO: 1191099



## METHOD

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**PRE-HEAT YOUR OVEN TO 200 OC/ GAS 6.**

**MAKE SURE THE POTATOES ARE CLEAN, THEY DON'T NEED TO BE PEELED, BUT WIPE AWAY ANY MUD OR DIRT.**

**PRICK THE POTATOES ALL OVER WITH A FORK AND PLACE ON A BAKING TRAY. DRIZZLE EACH POTATO WITH A TBSP OF OIL AND ADD SEASONING IF YOU WISH. BAKE FOR 1-1½ HOURS UNTIL THEY FEEL SOFT IN THE CENTRE.**

**WHILST THE POTATOES ARE IN THE OVEN MAKE THE SAUCE - FRY THE ONION IN A PAN WITH THE REMAINING 1TBSP OF OIL UNTIL SOFT. ADD THE GARLIC AND ANY TOPPINGS YOU ARE USING AND COOK FOR A FURTHER MINUTE OT TWO.**

**ADD THE TIN OF TOMATOES AND ANY SEASONING THEN SIMMER FOR 5 MINUTES. IF YOU ARE USING FRESH HERBS ADD THOSE IN NOW, BUT ONLY USE HALF.**

**REMOVE THE POTATOES FROM THE OVER AND SLICE IN HALF/**

**SPOON OVER YOUR SAUCE AND TOPPINGS AND ADD THE CHEESE ON TOP, FINISHING WITH THE REST OF YOUR HERBS.**

**SERVE WITH ANY SIDE DISHES YOU ARE USING AND ENJOY!**