



CHEESE & CHIVE POTATO BOATS

Crispy potato skins filled with creamy cheese and chive potato, topped with golden melted cheese. The perfect side dish or crowd-pleasing snack.



EASY



15 MINUTES



60 MINUTES



6

Ingredients

- 1.5kg potatoes
- 1 tbsp Olive oil
- 1 Tub Cheese & Chive dip
- Tasty grated cheese

Instructions

1. Preheat oven to 180°
2. Wash potato's thoroughly and place on a baking tray, coat with olive oil and bake in oven until completely cooked through.
3. Once slightly cooled, cut each potato in half and scoop out the centre. Place the scooped out potato in a large mixing bowl.
4. Roughly mash the potato and add the whole container of dip, mix well and spoon the mixture back into the potato skins.
5. Top with cheese and place under the grill on 180° until cheese is melted and golden.