



CHEESY BOMBAY POTATO SKINS

Ingredients:

1 tsp Mama Dor's Bombay Potatoes Spice Blend
3 large baking potatoes
1 green chilli (or half a green pepper for no heat), chopped finely
1/2 red onion, chopped finely
1/2 tsp of cumin seeds
1 tsp extra virgin olive oil
Cheddar cheese, grated
Lemon juice

Method:

Bake the potatoes for about 1.5hrs until the skin is nice and crispy. Top tip: score the skin of the potato & coat with a little extra virgin olive oil before baking to get a really delicious crispy skin.

Once baked, cut the potatoes in half and scoop out the potato, leaving the skin intact. Mash the potatoes, set aside.

In a frying pan, heat the oil, chilli (or pepper), onions and cumin seeds until they are sizzling and the cumin seeds are popping. Turn the heat down, and add a couple of splashes of lemon juice and the Bombay Potatoes Spice Blend. Stir well before adding the mashed potatoes. Mix well and allow to cook for a few minutes on a low heat.

Fill the potato skins with the mash mix, and top with a little cheddar cheese. Bake in a 180 degree oven for about 15-20 mins until the cheese is bubbling and brown. Serve immediately