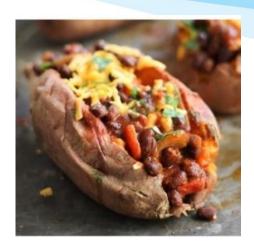
Baked Potato with GF Baked Beans and Tasty Cheese

Ingredients

- Four medium sized potatoes
- 2 Tbsp. olive oil
- 1 white onion diced
- 1 red capsicum diced
- 800g (2 tins) gluten free baked beans check labels
- Tasty cheese grated



Method

- 1. Preheat oven to 220C.
- 2. Prick potatoes with a fork then microwave on high for three minutes.
- 3. Turn potatoes over and microwave for another three minutes.
- 4. Transfer to a baking tray, brush with oil then season with salt and pepper.
- 5. Bake in oven for 20 minutes at 220C.
- 6. Cook potato in oven for 20 minutes. Remove from oven and cool slightly before cutting open.
- 7. While the potatoes are cooking, dice onion and capsicum then sauté in second tablespoon of oil.
- 8. Add baked beans and continue to cook until heated through.
- 9. Pour baked beans over the top of the baked potatoes. Sprinkle with tasty cheese.

