

# **Herby Potato Boats**

large baking potatoes, low fat spread, selection of herbs, cheddar cheese, salt and pepper

Before the children begin their work.....

Bake the potatoes the night before and **immediately refrigerate.**

The next day cut them in half lengthways but **keep them in the fridge until you prepare them.**

## **Actions for Little Cooks on the Snack Team**

- 1. Scoop out the potato boats with a teaspoon and put the potato in a bowl.**
- 2. Mash it together.**
- 3. Put in a knob of low fat spread.**
- 4. Grate in some cheese.**
- 5. Tear apart some herb leaves of your choice into small pieces and add to the bowl.**
- 6. Add salt and pepper and stir.**
- 7. Refill the potato skins.**
- 8. Sprinkle some more grated cheese on top.**
- 9. Pop them on a baking tray and back in the oven until the cheese is bubbling and brown and they are piping hot.**

**Eat within half an hour of cooking.**

