



BigFish Recipe™

Salmon Stuffed Jacket Potatoes

This is a deliciously easy way to conjure up some wholesome, perfectly cooked jacket potatoes, ideal for a quick autumn supper or a Bonfire Night party!

Preparation time: 5 minutes
Cooking time: 10 minutes
Serves: 4

Ingredients

1 pack BigFish Salmon fillets (plain or flavoured) or can use Sea Trout
1 pack of 4 ready baked Jacket Potatoes (we used Bannisters)
1 250g pack soft cheese
Seasoning
Chopped herbs (eg chive, parsley) to serve

Method

1. Prepare the fish fillets, cook in the microwave according to the pack instructions, take out and put aside.
2. Cook the jacket potatoes in the microwave, again according to the pack instructions.
3. While the potatoes are cooking, carefully remove the fish from the vacuum pack and flake the fillets into a bowl, discarding the skin.
4. Add a couple of tablespoons of soft cheese and stir gently to mix.
5. Remove the cooked potatoes from the microwave and place them on a board. Cut crosses in the top of each one and squeeze gently to open, then put a generous dollop of the salmon filling in the centre of each. Garnish with a little chopped chives or parsley if you wish and serve immediately!