

Loaded Tuna Potato Skins



Loaded Tuna Potato Skins - This is a cheap and filling meal perfect for weekdays. Makes 4 loaded skins. A great way of getting your kids to try tuna. Also delicious with added sweetcorn.

What you'll need

Ingredients:

2 large baking potatoes

Olive oil, for drizzling

1 tin of tuna, drained

2 tbsp mayonnaise

50g cheddar cheese, grated

1tsp chives, finely chopped (optional)

Salt & Pepper

Equipment:

Grater

Baking tray

Sharp knife

Teaspoon

Mixing bowl

How to do it

1. Heat the oven to 200C
2. Pierce the potatoes several times with a sharp knife. Microwave on high heat for 5-7 minutes on each side until soft. Set aside until they are cool enough to handle.
3. Drizzle a little olive oil on each of the potatoes and spread over skin. This will make them go really crispy in the oven.
4. Cut both potatoes in half and place on baking tray. Using a teaspoon, carefully scoop out the filling without damaging the skins, add to the mixing bowl. Add the tuna, mayonnaise, cheese, chives and seasoning to the potato and mix well, slightly mashing the potato as you mix.
5. Divide the mixture into 4 and press into each of the potato skins. Add a little more grated cheese to the top of each one and bake in the oven for 30 mins. Serve with a colourful salad.

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