

## 'What's Cooking!' Recipe Cards

## BAKED POTATO MICE

**Food Fact:-**

This is a great way to get the children to try new tastes by getting them involved in making these tasty treats.

**Makes four potato mice**

**Preparation time** 10 mins

**Cooking time** 10-60 mins



## BAKED POTATO MICE

Ingredients

1. Wash the potatoes, dry and prick the skins, place on a baking tray and brush all over with the oil. Bake in a pre-heated oven at 200C (400F) for about 1 hour or until soft when pressed, or cook in the microwave on HIGH for 10-15 min, leave to stand for 5 mins.
2. When cool enough to handle, cut the tops off the potatoes, carefully scoop out the flesh and mash together with the mustard, drained tuna, a little chopped spring onion, a little of the cheese and butter until smooth and season to taste.
3. Spoon the mixture back into the potato shells sprinkle with the remainder of the grated cheddar cheese and cook under the grill until golden.
4. Fix a halved baby plum tomato into each of the potatoes using a cocktail stick for the noses. Add lengths of spring onion for the whiskers. Decorate with halved radishes for the ears, raisins for the eyes and spring onion for the tails.

**4 small baking potatoes (approx 275g each)**

**1 tbsp olive oil for brushing**

**half tsp Dijon mustard**

**25g (1 oz) freshly grated parmesan cheese**

**25g (1 oz) butter**

**small tin tuna (in oil or spring water)**

**40g Cheddar cheese, grated**

**Decoration: 2 baby plum tomatoes, 2 radishes, 8 raisins, 4 spring onions, Cocktail sticks (remove points)**

