



# Baked Potatoes with Tuna, Cottage Cheese and Crispy Bacon



Serves  
2



Prep  
10 minutes



Cooking  
60 minutes

	Calories	Sugars	Fat	Saturated Fat	Salt
per 100g	104kcal	1.2g	2.1g	0.9g	0.3g
RI%	5%	1%	3%	5%	5%

## Method

1. Preheat the oven to 200°C, fan oven 180°C, Gas Mark 6. Prick the potatoes, then bake them for approximately 1 hour, or until tender.
2. Tip the can of tuna into a bowl and flake into chunks.
3. Snip the bacon rashers into small pieces and cook them in a dry frying pan for 3-4 minutes, until crisp. Drain on kitchen paper.
4. Split the baked potatoes and place on serving plates. Fill with the cottage cheese, spring onions, tuna and bacon. Season and serve with mixed salad leaves.

## Ingredients

2 x 145g cans Princes Tuna Chunks in Spring Water, drained

2 large baking potatoes, scrubbed

3 rashers streaky bacon

100g natural cottage cheese

2 spring onions, finely sliced

Freshly ground black pepper

Mixed salad leaves, to serve

