


## MEXICAN TUNA IN JACKET POTATO



 Serves  
1

 Prep  
15 minutes

Princes Mexican Filler is a delicious mix of tuna with kidney beans in a spicy dressing and perfect on a jacket potato.

	Calories	Sugars	Fat	Saturated Fat	Salt
per 100g	99kcal	2.2g	2.4g	0.3g	0.2g
R1%	5%	2.4%	3.4%	1.5%	3.3%

### METHOD

1. Wash the potato and pierce with a knife in several places. Place on a microwaveable plate and cook in the microwave on full power for 5 minutes, then turn over and cook for a further 5 minutes. Check that the potato is fully cooked – it should be tender all the way through when pierced with a knife. If it's not ready, cook for a further minute or as required.
2. Leave to stand for a minute or two until cool enough to handle. Cut a criss-cross half way through the top of the potato so that it's almost cut into quarters, and squeeze gently to open up
3. Open the pot of Princes Mexican Tuna Filler and spoon onto the top of the potato. Add a small spoonful of soured cream and serve with the side salad

### INGREDIENTS

1 pot **Princes Mexican Tuna Filler**

1 large potato, approx 250g

#### To serve

1 tsp soured cream

handful lettuce leaves

2 cherry tomatoes, quartered

1 radish, thinly sliced

