



# Tuna Jacket Potato with Lime and Chive Mayo



Serves  
2



Prep  
5 minutes



Cooking  
1 hour



Princes Tuna is a delicious addition to a jacket potato for a quick and easy meal any day of the week.

	Calories	Sugars	Fat	Saturated Fat	Salt
per 100g	87kcal	1.4g	1.1g	0.2g	0.1g
RI%	4.4%	1.5%	1.6%	1%	1.6%

## Method

1. Preheat the oven to 200°C, fan oven 180°C, Gas Mark 6. Prick the potatoes, then bake for approximately 1 hour, or until tender.
2. While the potatoes are baking, mix together the mayonnaise, lime zest and half the chives
3. Split the baked potatoes and place on serving plates. Fill each one with some shredded lettuce and a few pieces of tomato.  
Spoon the drained tuna chunks on top, and finish off with the mayonnaise.
4. Serve, garnished with the remaining lettuce and tomatoes, and sprinkle with the rest of the chives.

### Cook's Tip:

If you want to save time, microwave the jacket potatoes. Prick the potatoes, then microwave on full power for 6-7 minutes. Turn over and microwave on full power for a further 6-7 minutes. Check that the potatoes are tender – if not, microwave for a further 1-2 minutes, or until done.

If cooking one potato at once, microwaving time will decrease by 4-5 minutes.

## Ingredients

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

2 large baking potatoes, scrubbed

2tbsp light mayonnaise

Finely grated zest of 1 lime

2tbsp chopped fresh chives

1 Little Gem lettuce, shredded (or use Iceberg or Romaine)

8 cherry tomatoes, quartered

