



Ingredients

1 x 145g can Princes Tuna Chunks in Spring Water, drained
2 large baking potatoes, scrubbed
2 tbsp light mayonnaise
1 x 195g can sweetcorn, drained
2 tbsp chopped fresh chives or parsley
Salt and pepper
Mixed salad leaves, cucumber and cherry tomatoes, to serve

Tuna Mayo Jackets with Sweetcorn



Serves
2



Prep
10 minutes



Cooking
60 minutes

	Calories	Sugars	Fat	Saturated Fat	Salt
per 100g	92kcal	2.3g	1.3g	0.2g	0.2g
RI%	5%	3%	2%	1%	3%

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. Add the mayonnaise, sweetcorn and most of the chives or parsley. Season with salt and pepper and stir gently to mix.
3. Split the baked potatoes and place on serving plates. Fill with the tuna mixture and sprinkle the remaining chives or parsley on top. Serve with mixed salad leaves, cucumber and cherry tomatoes.

