



Mice In Jackets

A great recipe for turning a baked potato into a delicious mouth watering treat...

It's really important to involve children in cooking from an early age. They can help scoop out the potato flesh, mix in the ingredients and mash it all together. Children will love helping you decorate these to look like mice.

Ingredients

- 4 medium baking potatoes (approx 225g each)
- A little vegetable oil
- ½ medium butternut squash (approx 300g)
- 40 g butter
- 40 g fresh grated Parmesan cheese
- 1 tsp Dijon mustard
- 2 tbsp milk
- 40g grated Cheddar cheese

To Decorate

- 4 small Cherry tomatoes
- Chives
- 4 Radishes
- Raisins
- Spring onions



Method

1. Prick the potatoes in several places, place on a baking tray and brush all over with the oil. Bake in an oven pre-heated to 190C (375F) for 1 to 1 ¼ hours or until they feel soft when pressed.
2. Cut a medium butternut squash in half, scoop out the seeds and brush with a knob of melted butter bake in the oven for about 40 minutes or until tender.
3. When cool enough to handle, cut the tops off the baked potatoes and scoop out the flesh. Scoop out the flesh of the cooked butternut squash and mash together with the baked potato flesh, mustard, Parmesan, milk and butter. Season with a little salt and pepper. Put the mixture back into the potato shells, cover with the grated Cheddar and cook under a pre-heated grill for a few minutes until golden.
4. Fix a small cherry tomato into each of the potatoes using a cocktail stick for the noses. Add some short lengths of chives for the whiskers – you can tuck these behind the tomato. Decorate with halved radishes for the ears, raisins for the eyes and spring onion for the tails.

Information

- MAKES 4 BAKED POTATOES
- Prep time 35 mins
- Cooking time 1 hour

Credits: Annabel Karmel Family Cookbook - bursting with fun and healthy ideas for babies through to adults, the delicious based recipes will make all the family smile, including the fussiest eaters. - £7.99 (Dennis publishing).

