

# Cheesy Beans Tater

## Ingredients

Large White Spudshed Spuds

Western Star Original Salted Butter

Cape Naturaliste Shredded Cheddar Cheese

Heinz Baked Beans

D'Orsogna Shredded Ham

Dole Pineapple Pieces

G-Fresh Italian Herbs Seasoning

G-Fresh Sea Salt & Pepper

## Method

### Step 1

Wash & dry spuds. Prick all over with a fork (to prevent bursting) and place on a microwave safe dish. Microwave for approximately 4-5 mins on each side.

*Optional: For crispier skin, rub spuds with a small amount of olive oil before placing in the microwave.*

### Step 2

Check with a fork or skewer to see if cooked through. Add more cooking time if required.

### Step 3

Carefully cut lengthwise slits in the top of each spud. Scoop out the flesh from the centre of each potato to allow room for the fillings.

#### Step 4

Add softened butter into the middle of each spud. Allow to melt.

#### Step 5

Add a decent amount of the shredded cheddar cheese into the spud.

#### Step 6

Heat up the baked beans in a microwave safe jug & drizzle into the spud over the cheddar cheese.

#### Step 7

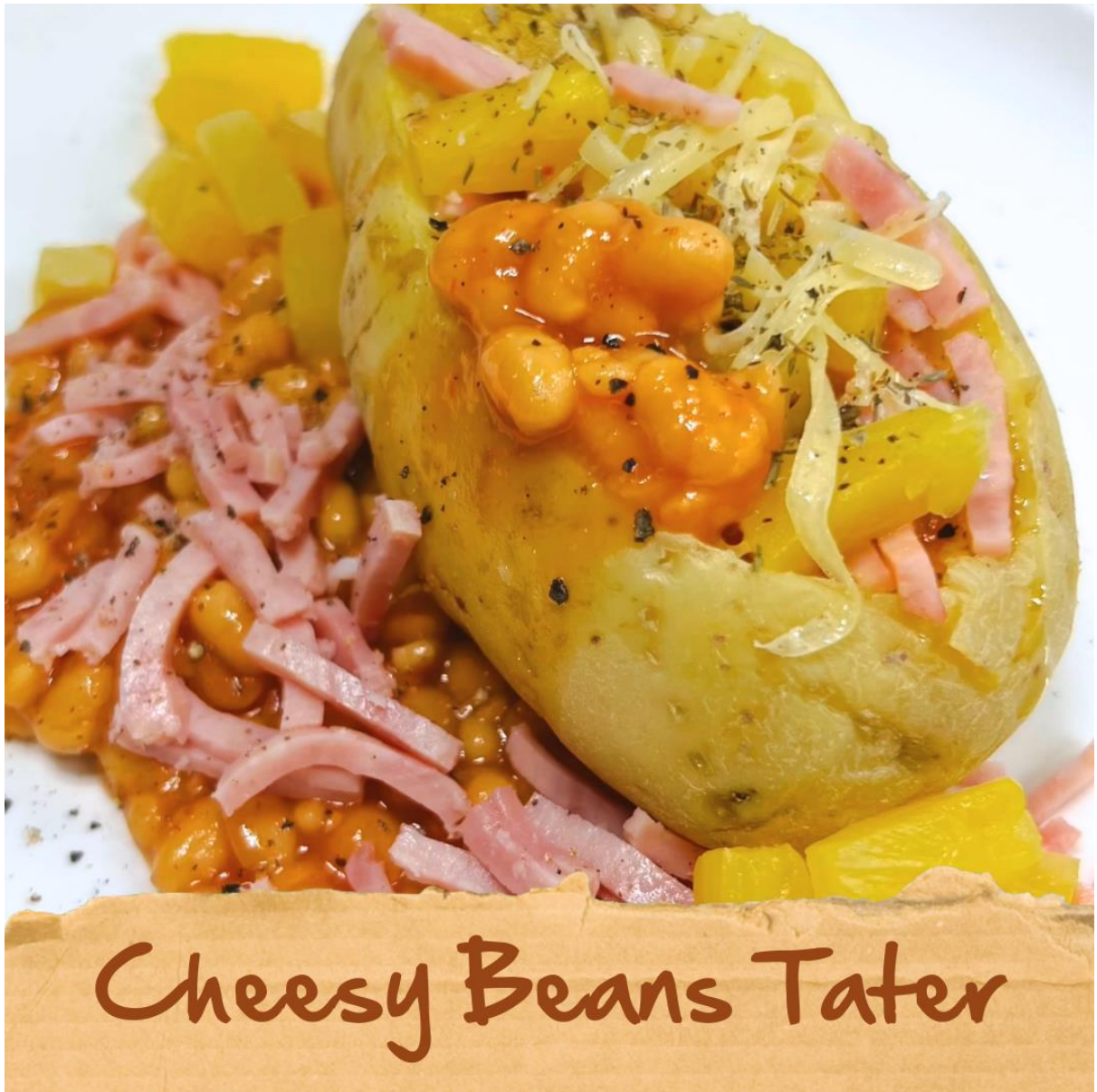
Add the shredded ham & pineapple pieces.

#### Step 8

Add more cheddar cheese on top and sprinkle over some of the Italian herbs seasoning. Add more baked beans if desired.

#### Step 9

Season with sea salt & pepper. *Enjoy!*



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*Pic for illustration purposes only. Recipe may vary in appearance to pic.*