

Tony's Taters

Ingredients

Large White Spudshed Spuds

Western Star Original Salted Butter

Brunswick Dairy Company Tasty Shredded Mozzarella

Nonna Maria's Authentic Passata Sauce

Del Basso Smallgoods Toscano Mild Salami

Kitchen 2 Kitchen Mild Marinated Green Split Olives

Fresh Basil

Brunswick Dairy Company Shaved Parmesan

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 mozzarella cheese into the spud.

Step 6

Heat up the passata sauce in a microwave safe jug & drizzle over the shredded mozzarella cheese.

Step 7

Cut the salami into small, bite-sized pieces. Sprinkle over the top of the cheese & sauce. Then add on some olives.

Step 8

Garnish with pieces of fresh basil. Sprinkle some shaved parmesan over your loaded spud.

Step 9

Season with sea salt & pepper. Enjoy! *Buon appetito!*



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