



## Ingredients

- 1.2 Kg Potatoe
- 800 g Maggi Chilli Con Carne Rb
- 0.67 cup Grated Tasty Cheese
- 0.5 cup Sour Cream
- 1 Bag Salad, Coleslaw, Commercial

## Instruction

1. Make Chilli Con Carne (as per Back of Pack) Divide into two equal portions Use one potion to make stuffed potatoes one night, and Mexican Mac and Cheese another night with the remaining potion) Note: As prepared in accordance with Back of Pack instructions, the Recipe Mix makes about 1600g – so each portion for the recipes is about 800g)
2. Clean potatoes; then using a fork prick holes all around each potato. Wrap each potato in a piece of paper towel and place in the microwave. Cook on high for 4-6 minutes or until tender; set aside to cool.
3. Preheat the oven to 180°C/ 160°C fan forced. When potatoes are cool enough to handle, remove paper towel and cut a thin layer off the top off the potato. Scoop out the inside of the potato; being careful not to break the skin and leaving about a 5mm shell.
4. Fill with Maggi Chilli Con Carne mixture into the potatoes, doming the mixture on top, sprinkle with cheese.
5. Bake for 15-18 minutes until cheese is golden brown and chilli mixture is heated through. Serve topped with cream and sprinkle with finely chopped fresh parsley (optional) if you have some in your fridge or garden. Enjoy!

### Nutrition

Carbohydrates	169.08 g
Energy	1052.14 kcal
Fats	30.1 g
Protein	21.35 g
Sugars	52.71 g

⌚ 51 Minutes  
⊕ 4 portions