

Baby Jacket Potatoes With Blue Cheese & Crispy Onions

Ingredients

- 750g Pack Baby New Potatoes
- 1 Tbsp Olive Oil
- 100g Blue Cheese (Such As Castello Creamy Blue), Crumbled
- 150ml Tub Soured Cream
- 1 Tsp White Or Red Wine Vinegar
- 1 Tbsp Crispy Fried Onions
- 1 Tbsp Finely Chopped Chives



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Method

- Preheat the oven to 220C/Fan 200C/gas 7. Toss the potatoes with the oil and season lightly with salt. Spread over a large baking tray. Roast for 25 minutes, turning halfway, until golden and tender. Remove from the oven and allow to cool for at least 20 minutes (you can also allow them to cool completely).
- Meanwhile, put the blue cheese, soured cream, vinegar and a good grind of black pepper in a bowl and roughly mash together with a fork.
- Use a small, sharp knife to cut a circle out of the top of the potatoes; it should be slightly cone-shaped, creating a well for the blue cheese filling to sit in. (Don't throw away the potato tops - keep them to eat as is, or add to mash or soups.) Spoon the filling into the potatoes and scatter with the crispy fried onions and chives.