

Tuna stuffed baked potatoes

serves 8

This is a simple and inexpensive dish to make. You can use a microwave oven to quickly precook the potatoes.

Ingredients:

4 large russet potatoes
2 cans tuna, drained
 $\frac{3}{4}$ + cup mayonnaise
Salt and pepper to taste
 $\frac{3}{4}$ cup grated cheese

Optional:

cooked bacon bits
mustard
pickles or pickled peppers, chopped
Kimchi, chopped
Celery, chopped finely
green onion, sliced
parsley, chopped
sprinkle of paprika



Directions:

Scrub potatoes to clean the skin.

Prick with a fork. Put on a plate and microwave for five minutes on full power.

Turn potatoes over and microwave for five more minutes.

(Alternately, you can bake potatoes on a baking sheet/pan at 400° F for around 45 minutes.)

Cut cooked potatoes in half lengthwise.

Scoop out the potato insides/pulp, leaving a thin potato “shell”.

In a bowl, mash the potato insides. Stir in the drained tuna, mayonnaise, salt and pepper as needed. Mix in any of the optional items of your choice to create your filling.

Spoon potato filling into the “shells”, mounding the filling. Place on baking sheet and top with grated cheese.

Bake for about 15 minutes at 400° F then broil for 3 minutes. Sprinkle with some fresh parsley or green onion before serving.

Enjoy the whole potato including the skin!!

Note: You can prepare these stuffed potatoes up to three days in advance, and refrigerate; bake just before serving.