

Baked Potato and Coleslaw

Oven Temperature: 200° C Gas 6

Time to bake: 5-10 mins

Ingredients

Baking potato
small piece white cabbage
1 small carrot
1-2 tablespoons salad cream
seasoning to taste

Equipment

paper towel
plate
chopping board
chef knife
small bowl
table spoon

Method

Baked Potato - wash, score a cross on top with sharp knife. Wrap in paper towel and microwave 6-8 minutes.

Once cooked place on baking tray and put in oven to keep warm.

Coleslaw

1. Wash and shred cabbage.
2. Wash, peel and grate carrot.
3. Mix together cabbage, carrot and salad cream in a bowl.
4. Add seasoning and mix well.

Baked Potato	Storage Re-heat	Place in a container with a cover. Refrigerate. Oven 180C, Gas Mark 5 for 10 minutes
Coleslaw	Storage	Store in the refrigerator, eat within 24 hours.