

#CREATEASTIR WITH NOLA® AND AMANDA'S SWEETCORN STUFFED POTATO SKINS



AMANDA'S POTATO SKINS ARE STUFFED WITH A WHOLE LOT OF FLAVOUR.

 Serves 4-6  Suitable for Vegetarians

INGREDIENTS:

4 large potatoes, unpeeled
1 tbsp (15ml) olive oil
1 tbsp (15ml) ground sea salt
410g canned corn kernels, drained
2 spring onions, finely chopped
½ cup grated cheese
¼ cup chopped peppadews (optional)
600ml **Nola Original Mayonnaise**
1 tbsp (15ml) hot sauce

METHOD:

Preheat the oven to 180°C. Line and grease a baking tray.

Rub the potatoes with the oil and salt and place on the tray.

Bake for an hour or until tender.

Cut in half, scoop out the flesh, leaving a 1cm border and place the shells back on the tray.

Mix the potato mash with the corn, spring onion, cheese, peppadews and 125ml cup of **Nola Original Mayonnaise** and spoon back into the potato shells.

Bake in the oven for 10 to 15 minutes or until crispy.

Whisk the remaining **Nola Original Mayonnaise** with the hot sauce and drizzle over the potatoes.

**NOLA®**

