

Potato Piglets



Serves: 6

Prep time: 10 mins

Cook time: 1 hour

Ingredients

- 6 medium fluffy potatoes such as Maris Piper or King Edward
- 6 skinned sausages
- Mixed salad leaves, radishes, tomatoes and cucumber to serve.

Method

- 1 Cut a core out of the centre of each potato and stuff the sausage meat in its place.
- 2 Bake in the oven at 200C / 180C fan / gas mark 6 for about 1 hour.
- 2 When the potatoes are cooked remove from the oven and serve with salad.

We would love to see how it looked.

Send your photos to communications@wdh.co.uk

