



CHEESE AND TOMATO POTATOES

Serves 8 people

Ready in 1 hour 50 minutes

Per serving: Calories 405; Fat 21g

Ingredients:

- 8 big potatoes
- 50g butter
- 350g cheese, grated
- 1 bunch of spring onions, sliced
- 250g small tomatoes, cut into quarters

How to make this recipe:

- A. Mash with the butter, then stir in the cheese mixture. Put back into the potato skins.
- B. Mix the cheese with the spring onions and tomatoes.
- C. Preheat the oven to 200C/Gas 6. Prick the potatoes with a fork and put a little butter on the skins. Cook in the oven for about 1 hour 20 minutes, until soft.
- D. Put in the oven for 10 minutes until the cheese is melted.
- E. When the potatoes are cooked, cut them in half and scoop out the potato into a bowl.

Write the steps in order

--	--	--	--	--

Read and answer the questions, write short answers.

1. How many potatoes do you need?
2. How long does it take to make and cook it?
3. What ingredients do you need?
4. What do you have to do with the cheese before you can make the recipe?
5. What does 'preheat' mean?
6. What temperature is the oven?
7. How many people can eat this?
8. How much fat is there?
9. How much cheese do you need?