

More than 1 hour

Serves 4

Share with friends

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

- 8 (about 1.5kg) medium potatoes
- 1 can (410g) corn kernels, drained
- 1 can (170) shredded tuna in brine or oil, drained
- ¼ onion, finely chopped
- 3 Tbsp (45ml) mayonnaise
- ¼ cup (60ml) plain double-cream yoghurt
- Salt and milled pepper
- Handful fresh parsley, chopped
- Fresh herbs (such as coriander, parsley or basil), for serving
- Chopped fresh red chilli, for serving

Method:

1. Cook whole potatoes in a pot of unsalted water for about 20-30 minutes or until soft.
2. Preheat oven to 200°C.
3. Place cooked potatoes on a baking tray and bake for 45 minutes or until golden.
4. Mix corn, tuna, onion, mayonnaise, yoghurt, seasoning and parsley.
5. Cut a cross into the top half of each potato and squeeze sides lightly to open up.
6. Divide filling between potatoes, bake for a further 15 minutes.
7. Serve with fresh herbs and chopped red chilli.