



Spanish Jacket Potato Pie

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

- 1 pork chop, diced
- 2 large potatoes
- 2 heaped tbsp chopped tomatoes
- 2 cherry tomatoes, diced
- 1 tbsp diced aubergine
- 1 tbsp chopped onion
- 1 tbsp paprika
- 1 tsp garlic

Instructions

1. Prick the potatoes and microwave for 10-15 minutes, turning once, until you can stick a skewer through.
2. Meanwhile, fry the onion for a couple of minutes. Add the pork to brown, followed by the remaining veg and garlic after a few minutes.
3. Slice the top off each potato lengthways. Scoop out the flesh and mash it with the paprika. Tip half of it into the pork mixture and stir well.
4. Spoon the mixture into each potato shell and top with the remaining mash. Grill for 5-10 to give it a nice crispy top.