Scallop and Aubergine Spud Pie

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

- 2 large baking potatoes
- 100g scallops
- 100g aubergine, diced
- 2 spring onions, chopped
- 4 tbsp double cream
- 2 tbsp cream cheese
- 2 tbsp paprika
- A bit of olive oil

Instructions

1. Prick the potatoes with a fork and put on a dinner plate, loosely covering with a kitchen towel. Microwave on high for about 5 minutes on each side, until you can stick a skewer through.
2. Meanwhile, gently fry the scallops and aubergine in the oil. After a few minutes, add the spring onions, then mix in the paprika and double cream.
3. Slice the top third off each potato. Gently scoop out the flesh from the bottom.
4. Mash the potato flesh in a separate bowl (including the potato tops if you wish) with the cream cheese.
5. Spoon the scallop mixture into the potato shells and top with the mash.
6. Grill for 5-8 minutes to get a nice crisp topping.