

#CREATEASTIR WITH NOLA® AND
AMANDA'S SWEETCORN
STUFFED POTATO SKINS

Amanda's potato skins are stuffed with a whole lot of creaminess.



INGREDIENTS

(Serves 4)

- 4 large potatoes
- 1 tbsp (15ml) olive oil
- 1 tbsp (15ml) ground sea salt
- 410g canned corn kernels, drained
- 2 spring onions, finely chopped
- ½ cup grated cheese
- ¼ cup chopped peppadews (optional)
- 1¼ cup **Nola Original Mayonnaise**
- 1 tbsp (15ml) hot sauce

METHOD

Preheat the oven to 180°C. Line and grease a baking tray. Rub the potatoes with the oil and salt and place on the tray. Bake for an hour or until tender. Cut in half, scoop out the flesh, leaving a 1cm border and place the shells back on the tray. Mix the potato mash with the corn, spring onion, cheese, peppadews and ¼ cup of **Nola Original Mayonnaise** and spoon back into the potato shells.

Bake in the oven for 10 to 15 minutes or until crispy. Whisk the remaining **Nola Original Mayonnaise** with the hot sauce and drizzle over the potatoes.

