

Baked Dutch Cream potatoes

with avocado and bacon salsa



Preparation time: 15 minutes

Cooking time: 45 minutes

Serves 6

** Easy

6 Tasmanian Dutch Cream potatoes

Salt flakes

2 rashers streaky bacon

100ml thick sour cream

1 avocado chopped finely

Baby herbs for garnish

Preheat oven to 185°C.

Scrub the potatoes thoroughly and prick all over with a metal skewer. Toss in salt and place on an oven tray. Bake for about 45 minutes or until they are tender but hold their shape.

Cut bacon into thin strips and fry in a hot non-stick pan until crisp. Drain on kitchen paper.

When potatoes are cooked remove from oven and slice lengthways about $\frac{2}{3}$ the way through.

Squeeze the ends to open the potatoes up a little and dollop sour cream on to the flesh.

Top with chopped avocado and bacon and garnish with herbs.

To find out more about buying, storing and preparing your Tassie vegetables just visit www.tasteisournature.com.au