

Baked Potato, Cheese, Coleslaw



Ingredients

- 4 large potatoes
- 1 tbsp oil
- 1 tsp salt
- 1 tsp pepper

For Toppings

- Cheese
- Coleslaw

Methods

Prick the potatoes with a fork. Mix the oil, salt and pepper and then rub the potatoes with seasoned oil.

Microwave

Place potato on microwave-safe plate and microwave for 7 minutes, turning over halfway through cooking. If your potato isn't fork tender after 7 minutes, continue microwaving in 1 minute increments. Let rest for 2 minutes.

Air Fry

Arrange the potatoes in a single layer in an air fryer basket. Set the air fryer to 200°C and cook for 40-50 minutes, or until a sharp knife goes through the potatoes easily. Check the potatoes after 20 minutes – if they seem to be browning too quickly on one side, turn them over using tongs, then check again after another 20 minutes to ensure they're cooked through.

Slow Cook

Put the potatoes into the slow cooker, put on the lid. Cook on high for 4 ½ to 5 hrs or cook on low for 7 ½ to 8 hrs.

Oven Cook

Heat the oven to 220°C/200°C fan/gas 7. Put on the top shelf of the oven. Bake for 20 minutes, then turn down the oven to 190°C/170°C fan/ gas 5 and bake for 45 minutes-1 hr more until the skin is crisp and the inside soft.