

## BAKED POTATO WITH SMOKED TROUT



Mmmm, baked potatoes. They take a long time to do when baked in the oven, but they're well worth it. Now, not many of you, if any, will have considered smoked trout as a filling for a baked potato, but you will be surprised at how tasty this can be.

We baked some potatoes, then scooped out the insides and mixed in flaked smoked trout, parsley, grated cheddar cheese, butter and a little horseradish.

Then we piled the mixture back into the potato skins and added some more grated cheese onto the top and put them under the grill for a couple of minutes.

The result was really good; definitely a filling to be recommended for those of you that like to try something different in your baked potato.