



Two Tubers

All things potato and truffle

Air Fryer Baked Potatoes 3 Ways.

Ingredients

1 Kg Starchy potatoes
1 tbs oil
Salt
1 cup tasty cheese or melting cheese blend

Fillings

Tomato and Tuna
85g tin of tomato and onion tuna.
2 tbs tomato salsa or tomato sauce

Chicken and corn
1 cup shredded chicken
125 g tin corn
1 tbs mayonnaise

Bacon and avocado
1 rasher of bacon, finely chopped and fried.
1 tbs pine nuts toasted
1 small or ½ a large avocado
1 spring onion, finely chopped
Juice half a lemon

Method

Wash and dry potatoes. Prick all sides and ends with a fork. Place in a microwave-safe plate and microwave for 8 minutes. If still hard, turn them over and microwave in 2-minute bursts until just softening. They will soften further on standing. Leave for 10 minutes to cool.

Rub the potatoes with the oil and give a light dusting of salt. Place the potatoes in a preheated air fryer basket and air fry for 8 minutes at 180 degrees. Turn and air fry for a further 8 minutes at 180 degrees.

While the potatoes are cooking, make the filling/s

Tomato and Tuna
Place tuna in a bowl with the salsa and mix, breaking up any lumps of tuna.

Chicken and corn
Place the shredded chicken in a bowl with the corn and mayonnaise and mix well.



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Bacon and Avocado

Chop the avocado into small pieces and place it into a bowl. Add the lemon juice and mix. Add the spring onion to the bacon and stir through before adding to the avocado mix. Stir through. Add the mine nuts just before using and stir through.

Remove the potatoes from the basket and cut a cross $\frac{3}{4}$ of the way through the potato. Pinch the sides to expose the potato. Fill with your choice of filling and place them back in the air fryer basket. Top with cheese and air fry for 1 minute to melt the cheese. Serve.

Notes

The avocado and bacon filling is best made just before using to avoid the avocado browning. I used Innovator potatoes for the baked potato. Some starchy potatoes are more suitable for baking than others. Ask your potato supplier what they have in season.