

## JACKET POTATO WITH RICOTTA AND ORANGE-PISTACHIO



### Ingredients

10 portions

- 10 Aviko Jacket Potatoes
- 700 g ricotta cheese
- 500 g of oranges, peeled segments
- 150 ml rapeseed oil
- 100 g of rocket leaves
- 100 grams of pistachio nuts, cut
- 100 ml of fresh orange juice
- 50 g rucola pesto
- salt, pepper, chili powder
- chilli flakes

### Jacket potato with ricotta and orange-pistachio sauce

#### Preparation

Prepare the jacket potatoes following the on pack instructions - use just 1/2 of recommended time. Cut the potatoes in half and hollow out. Mix the hollow out potatoes mixture with rocket, rucolapesto and ricotta. Season with salt, pepper and chilli powder. Fill the filling back into the potatoes and bake in the oven at 220°C for about 10 minutes.

#### Serving

Mix all the ingredients for the sauce and season to taste. Place 2 potato halves on a plate, pour over the sauce and serve.

#### Tip

As a side dish you can also serve a variety of lamb chops or baked steaks for all meat lovers.



**Share our passion for potatoes**