



## **Twice Cooked Potatoes with Cheddar Cheese and Leeks**

### **Ingredients**

24 small evenly sized chat potatoes  
100g cheddar cheese  
2 leeks  
100g butter

### **Method**

Cover the potatoes with salted cold water, bring to the boil and simmer until tender.

While you're waiting, cut the leeks finely, wash them and then stew them in the butter for 30 minutes or until creamy.

When the potatoes are cooked remove from the water and cut a small lid from the top. Remove the centre with a melon scoop or small teaspoon.

Fill the chats with the smooth leek mixture and then a top with the cheddar cheese. Place in a hot oven and cook until the cheese is golden. Serve lukewarm.

Serves four to six

**Hear Chef Michael on 2NURFM Wednesday mornings at 11.20 for the latest tips on food.**

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