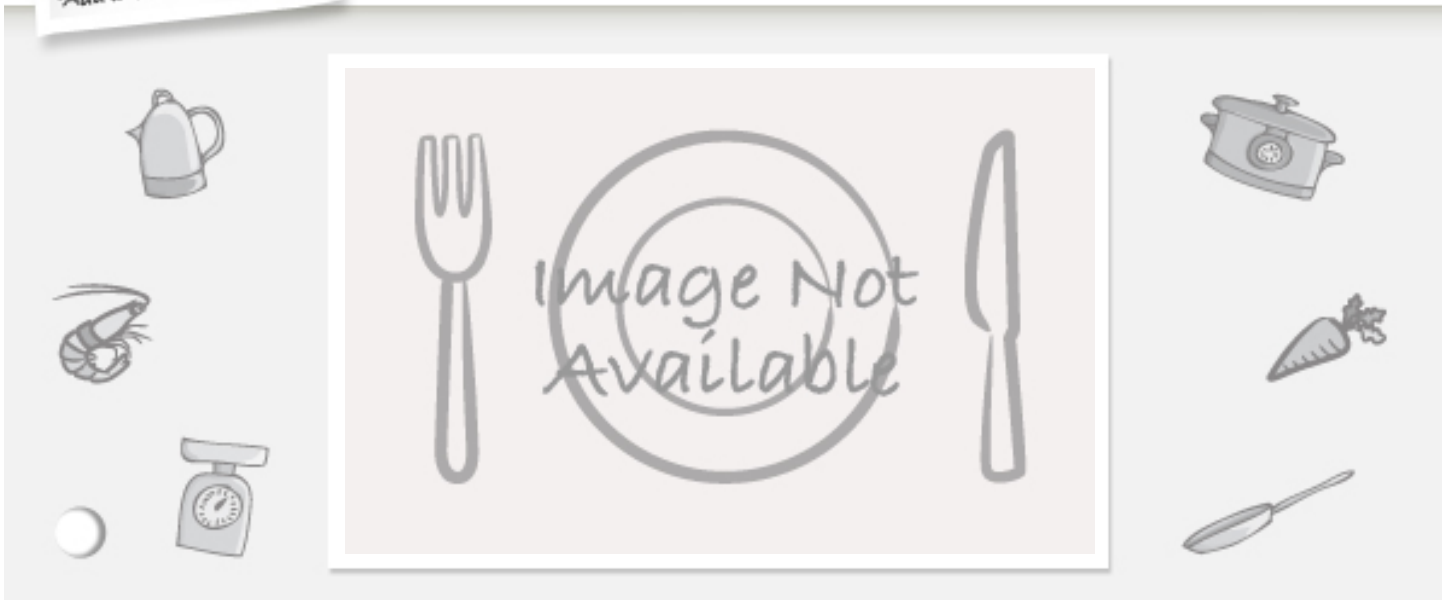




## Chilli Filled Jackets

 Serves 4  EASY



### Ingredients

4 large baking potatoes, scrubbed  
2 tbs salt  
450 g (1 lb) minced beef  
1 packet Chilli con Carne Recipe Mix  
400 g (14 oz) tin chopped tomatoes  
400 g (14 oz) tin red kidney beans, drained and rinsed  
125 ml (4 fl oz) water

### Method

#### STEP 1

Pre-heat the oven to 180°C, 350°F, Gas 4.

#### STEP 2

Prick the potatoes with a fork. Place them on a baking sheet and sprinkle with the salt. Bake on the middle shelf for 1 hour 30 minutes or until soft inside.

#### STEP 3

Meanwhile, brown the minced beef in a saucepan. Drain any excess liquid.

#### STEP 4

Add the packet contents, tomatoes, kidney beans and water. Bring to

the boil, stirring.

**STEP 5**

Reduce the heat and simmer for 30 minutes. Serve with the cooked jacket potatoes.