

## RFSS Recipes 2026

### Our Healthy Dish Recommendations

#### Miss Masterman's Pizza-Topped Baked Potatoes

##### Ingredients:

- 4 baking potatoes
- 600 g peppers, deseeded and slice
- 400 g tin chopped tomatoes
- 125 g mozzarella torn
- 3 tbsp olive oil
- 1 tbsp tomato purée
- 1 tsp dried mixed herbs

##### Method:

- Pre-heat the oven to 220°C, fan 200°C, gas 7. Cook the baking potatoes for 1 hour.
- About 15 minutes before the potatoes are due to come out of the oven heat 3 teaspoons olive oil in a pan. Add the deseeded and sliced peppers, and cook for 10 minutes, until softened.
- Pour the carton of chopped tomatoes into a pan and heat through. Add the tomato purée, dried mixed herbs and the peppers, and cook for 5 minutes, until thickened.
- Spoon over the baked potatoes and top with torn mozzarella cheese.

