



# Baked Potatoes with Coleslaw and toppings

Equipment:	Ingredients:
Baking dish x2	Potatoes
Knife x2	Olive oil
Chopping board x2	Salt and pepper
Grater x2	
Large mixing bowl	Cabbage, 1 purple, 1 green
Large serving bowl	Carrots
3 medium serving bowls	Celery, 3 sticks
3x tongs	Apples 2
Spoons x4	Coleslaw dressing or mayonnaise
2 forks	
Saucepan	Tasty cheese
Wooden spoon	Sour Cream
	Baked Beans

## Instructions:

Preheat oven to 180 degrees.

Wash potatoes, place on tray. Pour 1 tablespoon of olive oil and sprinkle 1 tsp salt and pepper over potatoes. Coat well by rubbing in with hands.

Place potatoes in oven and cook for about 1 hr, depending on size.

To make Coleslaw: Finely slice or shred cabbage and place into a large mixing bowl.

Grate carrots and place into the large mixing bowl.

Dice 2 apples and place into the large mixing bowl.

Chop celery sticks and place into large mixing bowl.

Mix well to combine all ingredients.

Add 2-4 tbs coleslaw/mayonnaise to the mixture and combine, using forks or clean hands.

Grate some tasty cheese and place into a bowl with small serving tongs.

Heat baked beans in a saucepan over medium heat until warmed through. Stir with a wooden spoon. Transfer into a serving bowl when ready to serve.

Spoon sour cream into a serving bowl.