stuffed baked potato

60 Min. | gluten free | vegetarian

Zutaten 4 Personen

4	large, waxy potatoes
30 ml	sunflower oil
some	salt
For the filling:	
some	salt and pepper
200 g	fresh red cabbage
200 g	brown mushrooms
2 package(s)	Petrella Herbs (125 g)
30 g	walnuts, finely chopped

Petrella Produkte

petrella herbs

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So wird's gemacht

1. Preheat the oven to 180°C (upper/lower heat).
2. Wash the potatoes thoroughly, dry them, brush them all over with sunflower oil, and season with salt. Arrange the potatoes on a baking sheet lined with parchment paper and bake in the lower third of the oven for about 45–55 minutes.
3. For the filling, cut or slice the red cabbage into very fine, thin, short strips and knead with a little salt. Clean the mushrooms, quarter them, and sauté in a pan with a little sunflower oil over medium heat; season with salt and pepper at the end.
4. Cut a slit in the top of the cooked potatoes, press them open, season with a little salt, and fill with Petrella herbs. Top with the red cabbage and sautéed mushrooms, sprinkle with walnut pieces, and serve.