

LOVE YOUR JACKETS

GOURMET

THE LOADED SPUD KSRS - Jacket Loaded Sp



25g x sour cream, served on top
Once the jacket is topped with the cheese and maple bacon for 40 secs
4 x maple bacon, cut into 4
100g x grated cheese (2 x 3oz spoodles)
20g x garlic butter, drizzled over
1 x jacket potato
Once heated, cut down the middle all the way through, keeping the skin attached and open out.

THE MEXICAN SPUD KSRS - Jacket Mexican



1 x red chilli slice
1 x sprig coriander
50g x guacamole
2 x tortilla chips, crushed
1/2 x chilli bean non-carne
Once the jacket is topped with the cheese for 30 secs
50g x grated cheese (1 x 3oz spoodle)
1 x jacket potato
Once heated, cut down the middle all the way through, keeping the skin attached and open out.

THE SMOKY SPUD KSRS - Jacket SmokyB



5 x red chilli slices
20g x chipotle mayo, drizzled over
92g x BBQ beef brisket
Once the jacket is topped with the cheese for 30 secs
50g x grated cheese (1 x 3oz spoodle)
1 x jacket potato
Once heated, cut down the middle all the way through, keeping the skin attached and open out.

JACKET POTATO WITH FILLING



1 x jacket potato
Once heated, cut down the middle all the way through, keeping the skin attached and open out.

FILLINGS

200g x baked beans (2 x 3oz spoodles)

OR

100g x grated cheese (2 x 3oz spoodles)

OR

1/2 x chilli bean non-carne

OR

100g x coleslaw

OR

150g x tuna mayo mix

OR

100g x roasted veg mix

OR (Trial pubs only)

150g x Mediterranean vegetables

1 filling serve in jacket potato

2 fillings serve cheese first

COOKING

2 mins 30 secs

OR 3 mins

OR 35 mins, fry basket

HOT HOLDING

1 hr, stainless steel gastronorm

