



Bacon & Mushroom Stuffed Potatoes

Ingredients

1 tablespoon Olive Oil
4 large Potatoes
1 medium Onion, Diced
½ cup chopped Red Capsicum
400gm Tomato Puree
½ cup White Wine
Chopped Parsley
Pinch Dry Basil
Salt & Pepper to taste

Filling

8 Mushrooms (chopped)
2 teaspoons Parsley (chopped)
2 teaspoons Breadcrumbs
1 teaspoon Parmesan Cheese

Directions

Peel potatoes and scoop out enough of centre of potato to fill.
Combine all filling ingredients
Stuff potatoes
Fry onion, red capsicum in olive oil
Add tomato puree, wine, parsley, basil, salt & pepper
Place filled potatoes in cooker
Close the lid and set to pressure 2 and increase the heat to medium
Once the indicator rod shows the second ring, decrease the heat to the lowest setting and time for 10 – 12 minutes
Ready