

Twice Baked Potatoes with Leeks, Spinach & Feta

Serves 4

Prep time: 1 – 1 ½ hr

Cooking time: 35 mins

Ingredients

2 leeks

4 large baked potatoes

2 tbsp Crème Fraîche

1 Egg

150 frozen spinach

Half a block of Feta cheese

1 tsp spoon garlic granules



Method

Finely slice 2 leeks, wash well in warm water then soak in boiling water for at least 30 minutes, to soften.

Scoop out the insides from 4 baked potatoes and combine with 2 tbsp crème fraîche, 1 beaten egg, 150g frozen spinach, (defrosted and squeezed out), half a block of feta, 1 tsp flaked sea salt, plenty of black pepper and 1 tsp garlic granules.

Add half the softened leek and mix well, then pile back inside the hollowed out potatoes.

Mix the rest of the leeks with some olive oil and the rest of the feta. Pile on top of the filled potatoes and bake for 20 to 30 minutes at approximately 200°C until lovely and brown.

Please credit www.Britishleeks.co.uk, photography, recipe & styling by [Elly Curshen](#).