

Create Beta Baked Spuds

— with Chef Sophie Budd —



Rodeo



Budd Loves



Spuds

See other side
for recipe

A mouth-watering meal with a red Rodeo

Leave the rich red jacket on and enjoy the creamy flesh;



Bake



Boil



Salad

Ingredients:

- 4 large Rodeo spuds
- 4 tbsp butter
- 1 cup mozzarella
- 2 cups grated cheese
- Salt and pepper



Always Growing

Method:

Wash potatoes first then bake in the oven at 200°C until crispy on the outside and soft in the middle. Simply cut in half and stuff with the delicious cheeses. Bake in the oven until golden and crunchy!

buy
west
eat
best

WA grown and produced, Beta Spuds are surprisingly healthy with virtually no fat, far less carbs than you think and more nutrients, vitamins and minerals than many superfoods. You can enjoy this recipe and many more without the guilt!

Learn more at
betaspuds.com.au