

Week 3: Cooking Baked Potatoes with Eugene



New Directions: Maximising Independence



Name:



Date:

1. First wash your hands.
Then gather your ingredients.



2. Cut a '+' shape onto 2 large baked potatoes.



3. Place potatoes onto tinfoil.
Add salt, black pepper and
A splash of oil.
Wrap the potato in tinfoil and
Place on a baking tray.



4. Place baking tray in the oven for 45- 60 minutes.



5. Carefully remove the potatoes from the oven.
Carefully unwrap the tinfoil.



6. Chop the ham. Keep your fingers back from the knife.



7. Use some kitchen paper to open the potato.
Sprinkle the ham and some cheese on the potato.



8. Put it back on the baking tray and back in the oven to melt the cheese. This will only take a few minutes. Take care when taking it out of the oven.



9. You can add tuna, mayonnaise and sweetcorn to the other potato.



10. Chop some lettuce, basil, tomatoes and onions.



11. Add your salad to a bowl.
Then add dressing, salt and pepper.
Mix the salad then add it to your plate.





What toppings will you add? Write or draw