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## Stuffed Potato with Turkey Breast and Cheese

### Ingredients (for 1 people):

- 1 large Potato
- 50g Deli Turkey Breast, sliced
- 30g Cheese (cheddar, mozzarella, or similar), grated or diced
- 1/4 small Onion, finely chopped
- 1/2 small Tomato, finely chopped
- 1 tsp Butter
- Salt to taste
- Black Pepper to taste
- 1 Lettuce leaf (for serving, optional)

### Preparation Method:

1. Preheat your oven to 200°C (400°F). Wash the potato thoroughly and pierce it several times with a fork.
2. Bake the potato directly on the oven rack for 45-60 minutes, or until it is tender when squeezed. Alternatively, you can microwave it for 5-10 minutes, flipping halfway, until cooked through.
3. While the potato cooks, melt the butter in a small pan over medium heat. Add the chopped onion and sauté until translucent, about 3-5 minutes.
4. Add the chopped tomato to the pan and cook for another 3-4 minutes, until softened. Remove from heat.
5. Once the potato is cooked, carefully cut it lengthwise without splitting it completely in half. Scoop out most of the potato flesh into a bowl, leaving a sturdy border of skin and some potato inside.
6. Mash the scooped potato flesh. Add the sautéed onion and tomato mixture, the sliced deli turkey breast (cut into small pieces), half of the cheese, salt, and pepper. Mix well until combined.
7. Spoon the filling back into the potato skin. Top with the remaining cheese.
8. Return the stuffed potato to the oven for 5-10 minutes, or microwave for 1-2 minutes, until the cheese is melted and bubbly.
9. Serve hot, optionally on a bed of fresh lettuce.

## Prep Time

less than 30 minutes

## Cooking Time

30 minutes to 1 hour

## Serves

Serves 1 person

## Diet

None specified

*Tip:* For an extra touch of flavor, sprinkle a pinch of dried herbs like oregano or chives into the potato filling.

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