

## STUFFED BAKED POTATOES

- 4 Large potatoes
- 1 Log Couturier Garlic & Herb Goat Cheese
- 4 oz Smoked salmon
- Salt & pepper

1. Preheat the oven to 350°F.
2. Cut the zucchini in half lengthwise and empty the inside with a small spoon then cut the flesh into small cubes.
3. Place the half zucchini in a baking dish, salt and pepper, sprinkle with lemon fillet and a drizzle of olive oil on each. Salt, pepper and bake for 6 to 8 minutes.
4. Cut the cherry tomatoes into 4.
5. Peel and slice the onion.
6. Heat a drizzle of olive oil in a pan and melt the onion for 5 minutes.
7. Add zucchini cubes, half thyme and cherry tomatoes.
8. Season with salt and pepper and let simmer for another 5 minutes. Pour into a salad bowl and mix with the goat cheese.
9. Take the zucchini out of the oven and garnish with this mixture.
10. Sprinkle with fresh thyme, pomegranate and bake for 6 to 8 minutes (depending on your taste, they may remain crisp).

## ADDITIONAL INFORMATION

### Ingredients

[1 Log Couturier Garlic & Herb Goat Cheese](#), [4 Large potatoes](#), [4 oz Smoked salmon](#), [Salt & pepper](#)

### Course

[Sides](#), [Starters](#)

### Cuisine

[American](#)

### Serving Size

4