Oven easy creamy cheesy potato bake
RECIPE

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COOK TIME	65 mins
PREP TIME	10 mins
SERVES	6 x

Oven Easy Creamy Cheesy Potato Bake

INGREDIENTS

- 1 kg Potatoes, peeled and thinly sliced
- 1 cup Light Thickened Cream (250 mL)
- 1 MasterFoods™ Creamy Cheesy Potato Bake Recipe Base
- 1 cup Shredded Tasty Cheese (130 g)

METHOD

1. Preheat oven to 220 °C (190 °C fan force).
2. Layer sliced potato into a medium sized baking dish.
3. Combine light cream and Recipe Base in a jug, and pour over potatoes.
4. Cover dish with aluminium foil and bake for 45 minutes.
5. Carefully remove from oven and top with cheese.
6. Bake uncovered for a further 20 minutes or until potatoes are soft and cheese is golden brown.
7. Serve as a side dish.
8. For a twist on this classic, try swapping half the potato with sweet potato.

Source URL:
https://www.masterfoods.com.au/recipes/oven-easy-creamy-cheesy-potato-bake