

Oven easy creamy cheesy potato bake RECIPE

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COOK TIME 65 mins PREP TIME 10 mins SERVES

6 x

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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. 1.

Preheat oven to 220 °C (190 °C fan force).

2. 2.

Layer sliced potato into a medium sized baking dish.

3. 3.

Combine light cream and Recipe Base in a jug, and pour over potatoes.

4. 4.

Cover dish with aluminium foil and bake for 45 minutes.

5. 5.

Carefully remove from oven and top with cheese.

6.6

Bake uncovered for a further 20 minutes or until potatoes are soft and cheese is golden brown.

7. 7.

Serve as a side dish.

8. 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