



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.

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