



# EASY CHEESY POTATO BAKE

## INGREDIENTS

- 1.4 kg red potatoes
- 1 large clove garlic crushed
- 3 large spring (green) onions sliced
- ¼ cup butter
- ¼ cup plain flour
- ½ cup chicken stock
- 1 ¼ cups whole milk
- 1 cup thickened (heavy) cream
- 1 tablespoon fresh thyme leaves discard stems
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 2 cups lightly packed grated parmesan cheddar

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## INSTRUCTIONS

- Preheat the oven to 180C / 350F / 160C fan forced.
- Peel the potatoes and use a sharp knife to slice them very thinly (no more than 3-4mm thick). Place them in a large saucepan of water and bring to the boil. Boil for 2 minutes, remove from heat and drain. Set aside.
- Combine the cream and milk in a small jug and set aside.
- Add the oil, onions and garlic to a pan and sauté for a minute to soften a little before adding the butter.
- Once the butter has melted add the flour. Stir well and cook for 30 seconds.
- Slowly drizzle in the stock while continuing to stir until the flour is totally dissolved into it.
- Turn the heat down to low-medium, slowly add the cream and milk while whisking. Immediately add the thyme, salt and pepper. Keep stirring until it starts to thicken and bubble a little.
- Place about  $\frac{1}{3}$  cup of sauce in the base of a casserole dish and spread around.
- Now add layers,  $\frac{1}{3}$  of each in this order: potatoes, sauce, cheese (so you finish with cheese)
- Bake for 45-50 minutes until bubbling and just starting to turn golden on top.
- If you want it a little browner on top, place it under an overhead grill / broiler for 2-3 minutes. No longer as the heat may cause the sauce to curdle.
- Enjoy!