



# 7 COLOURS POTATO BAKE

Serves 4 (or 8 as a side)



## INGREDIENTS

2 beetroot, stems and leaves still attached  
1 tbsp oil  
1 onion, finely chopped  
2 cloves garlic, crushed  
1 cup diced bacon  
½ small butternut, peeled and thinly sliced into rounds  
2 potatoes, peeled and thinly sliced into rounds  
2 medium orange sweet potatoes, peeled and thinly sliced into rounds  
2 cups cream  
1 packet KNORR Creamy Garlic and Herb Potato Bake  
Salt and pepper, to taste  
1 cup grated cheese  
½ tsp paprika



## Serving suggestion:

Side salad



## METHOD

1. Preheat oven to 180°C and grease a large casserole dish.
  2. Snip the stems and leaves off the beetroot, rinse thoroughly, and chop finely.
  3. Heat the oil in a medium pan over a medium heat, then add the onions and fry until translucent. Add the garlic and fry until golden.
  4. Scatter in the diced bacon and continue to fry until the bacon is cooked through and slightly crisp on the edges.
  5. Add the beetroot stems and leaves and cook until the stems are softened and the leaves are wilted. Pour the mixture into the greased casserole dish and smooth out.
  6. Peel the beetroot and slice it into thin rounds. Arrange the beetroot, butternut, potato and sweet potato rounds over the wilted beetroot leaves, packed tightly next to each other at a slight angle.
  7. Stir the KNORR Creamy Garlic and Herb Potato Bake into the cream and season with salt and pepper to taste. Pour over the root vegetables.
  8. Scatter the grated cheese over the. bake, sprinkle over the paprika and bake in the oven for 1½ hours, or until the cream mixture has thickened and the cheese is golden and bubbling.
  9. Serve generous helpings to each of your guests with a fresh side salad and ENJOY!
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