

CHEESY MINCE POTATO ROLL-UP

Serves 6-8

INGREDIENTS

- 3 extra large potatoes, peeled and thinly sliced
- 2 cups grated cheddar cheese
- ½ tsp each salt and pepper
- 1 onion, diced
- 3 cloves garlic, crushed
- 350g mince
- 2 tbsp KNORR Aromat Naturally Tasty Seasoning
- 1 tin (410g) chopped tomatoes
- 2 tsp chutney
- ½ cup finely grated parmesan cheese

METHOD

1. Preheat the oven to 180°C. Line a baking tray with baking paper and grease the paper.
2. Sprinkle 1 cup of the grated cheddar cheese over the surface of the baking tray.
3. Lay the thinly sliced potato over the cheese in rows, each slice overlapping slightly, then sprinkle another ½ cup of grated cheese over the potato and season to taste with salt and pepper.
4. Bake the sliced potatoes in the oven for 20 minutes and turn the oven up to the grill setting.
5. Heat a large oiled pan over a medium-high heat. Sauté the onion and garlic until translucent, then add the mince. Cook until browned, stirring frequently, about 3 minutes.
6. Season the mince with KNORR Aromat Naturally Tasty Seasoning. Stir in the tinned tomatoes, chutney and ½ a cup of water and bring to the boil. Allow to simmer until the liquid has cooked away, about 20 minutes. Season with salt and pepper to taste and allow to cool.
7. Spread the cooled mince mixture over the surface of the potatoes. Leave a 2cm border at the top and bottom. Sprinkle the remaining ½ cup of cheddar cheese over the mince layer.
8. Starting at the widest end and using the baking paper to help you, carefully roll the layer of potato slices up around the filling like a Swiss roll.
9. Sprinkle over the ½ cup of parmesan cheese and return to the oven for 10-12 minutes, or until golden brown and crispy.
10. To serve, slice the potato roll-up into generous portions and transfer to plates. Serve with a side salad and ENJOY!