

GARLIC BREAD POTATO BAKE

Serves 8

Hands-on time: 20 minutes

Hands-off time: 40 minutes

INGREDIENTS

8 large SPAR Freshline Potatoes, thinly sliced

1 cup cream

1 sprig SPAR Freshline Rosemary

2 cups (185g) cheddar cheese, grated

330g SPAR Freshline Cheese & Onion Bread

½ tsp salt and pepper, to season

Serving suggestion:

Roast chicken

Salad

METHOD

1. Preheat the oven to 180°C. Layer the sliced potatoes in a large ovenproof dish. Sprinkle ½ cup of the cheese in between the layered potatoes.
2. Combine the cream, SPAR Freshline Rosemary, 1 cup of grated cheese, and the salt and pepper in a bowl and stir to mix.
3. Pour the cream mixture evenly over the sliced potatoes. Cover the dish with foil and bake for 1 hour **Chef's tip: you can add diced cooked bacon or sliced cooked mushrooms for added flavour.*
4. When the potatoes have softened, carefully remove the foil from the dish. Tear off slices from the SPAR Freshline Cheese & Onion Bread and arrange them onto the potatoes.
5. Sprinkle the remaining cheese over the garlic bread layer and bake uncovered for a further 20 minutes, or until golden brown and the cheese has melted.
6. Once baked, leave to cool for 5 minutes before serving with roast chicken and a side salad and ENJOY!