

CHEESY POTATO BAKE

Slice your potatoes to perfection to ensure consistent even cooking. This dish is warm, delicious, creamy and makes the ideal side with roast chicken, steak or short ribs.

Otherwise make it the star of the show and serve it up with a side of salad greens.



Serves: 4



Prep: 10min
Cook: 40min



Dial:
3,1



Varied



Ingredients

- 4 potatoes peeled

Hints and Tips - use white washed potatoes often called sebago

- 150g diced bacon
- 1 onion, peeled and ends cut off
- 300ml thickened cream
- 1 cup grated cheese
- Pinch sea salt and ground black pepper
- Handful of sage leaves - chopped finely
- 1 garlic clove, peeled
- Butter or olive oil for greasing
- Round ovenproof dish approx 23cm in diameter

Method

1. Preheat oven to 180C.
2. Slice potatoes in your Kleva Safety Slicer™ on level 3 with both the green and red buttons in the OFF position
3. Cut even slices across your onion and garlic equidistant apart (ensure not to cut all the way through the other side). Slice the onion then the garlic in your Kleva Safety Slicer™ with both red and green buttons in the ON position and dial on 1.
4. Grease your ovenproof dish with butter or olive oil
5. Spread half of the potatoes in a layer in the base of your ovenproof dish. Add half the onion, bacon, cream, cheese, garlic and sage. Repeat with a layer of potatoes, then the remaining onion, bacon, cream, cheese, garlic and sage. Top with salt and pepper and finish the last layer with cheese.
6. Bake in the oven until potatoes are tender and top is browned (about 40 minutes). If you require extra browning on the top grill for 5 mins.