



Cheesy Potato Bake



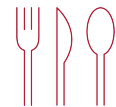
DIFFICULTY: EASY



PREPARATION TIME: 10
MINUTES



COOKING TIME: 1 HOUR 20
MINUTES



SERVES: 4 TO 6

Ingredients

- 125g cream cheese, softened
- 250g sour cream
- 1kg baby chat potatoes, cut into 2cm dice
- 1 onion, chopped
- 2 cloves garlic, finely chopped
- 1 tbsp thyme leaves
- Salt & pepper
- ¼ cup grated parmesan cheese
- 2 cups grated tasty cheese

Method

Preheat the oven on Circotherm to 190°C & place the wire rack on shelf 2.

Combine the cream cheese & sour cream in a small bowl & mix until smooth.

Place the potatoes, onion, garlic & thyme into a large bowl. Season with salt & pepper & toss well.

Add the cream cheese mixture & stir well to coat the potatoes.

Place into a greased 24cm square ovenproof dish. Cover tightly with foil & cook for 50 to 60 minutes or until the potatoes are tender.

Remove the foil & sprinkle with the combined cheeses.

Cook for a further 20 minutes or until the cheese is golden.

Notes

The potato bake can be cooked with High Steam in a VarioSteam oven.

The combined cheeses can be sprinkled on the top at the beginning of the cooking time and it will not be necessary to cover with foil.

Cook for 55 to 60 minutes or until the potatoes are tender.