



6

SERVES/MAKES



COOKING TIME:
< 45 min



COOKING STYLE:
Oven

LANCEWOOD® CHEESY POTATO BAKE

INGREDIENTS:

- 5 large potatoes, thinly sliced
- 250 ml **LANCEWOOD Sauce Delight™ Cheese Sauce**
- 30 ml thyme, chopped
- Salt & freshly ground black pepper to taste
- 125 ml cream
- 250 ml **LANCEWOOD® White Cheddar**, grated

METHOD:

Preheat the oven to 180°C. For the first potato layer, fill the bottom of an ovenproof dish with sliced potatoes. Pour **LANCEWOOD Sauce Delight™ Cheese Sauce** over the first potato layer and spread evenly. Sprinkle with fresh thyme and seasoning. Add another layer of sliced potatoes. Pour cream over the last potato layer and top with **LANCEWOOD® White Cheddar**. Bake for 45 minutes and serve warm.

PRODUCTS USED:



Cheese Sauce



White Cheddar

ENJOY!