



4

SERVES/MAKES



COOKING TIME:  
< 60 min



COOKING STYLE:  
Oven

## LANCEWOOD® CREAMY POTATO BAKE

### INGREDIENTS:

- 3 large potatoes (+ 750 g), peeled & diced (1.5 cm cubes)
- 30 ml oil
- 1 onion, chopped
- 1 clove garlic, crushed
- 125 g rindless streaky bacon, chopped (optional)
- 175 g **LANCEWOOD Cheese Melt™ Cheesy Cheddar**
- 225 ml milk
- A few sprigs thyme, leaves removed from stems
- Salt & freshly ground black pepper to taste
- 125 ml **LANCEWOOD® Cheddar**, grated

### METHOD:

Preheat the oven to 180°C. Grease a baking dish lightly with butter. Place the cubed potatoes in a mixing bowl. Using a frying pan, heat the oil and fry the onion and garlic until soft and golden. Add the optional bacon and fry until golden. Add the Cheese Melt, milk and thyme and stir until well combined. Pour over the potatoes and mix to coat. Season to taste. Spoon into the prepared baking dish and spread out evenly. Sprinkle the cheese over and bake for 45 – 50 minutes or until golden and cooked through.

### PRODUCTS USED:



Cheddar Cheese Melt Dip



Cheddar

**ENJOY!**