

We were given some ?End of life? Potatoes in Garlic Butter so this was the outcome.

Ingredients:-

1 x 350g pack of Potatoes in Garlic Butter, sliced
Milk
100ml of Chicken Stock
1 Leek, sliced
Salt & Pepper
Grated Mozzarella and Cheddar mixed Cheese
Italian style grated hard Cheese
Mixed Herbs

Method:-

(1) Layer the Potatoes and Leek in an oven proof casserole.
(2) Add the Milk and Stock so that the top layer is covered.
(3) Add the Grated Cheeses.
(4) Season to taste.
(5) Place in a pre-heated oven at 180c for about 45 minutes until the Potatoes have softened.
(6) Add the grated hard Cheese and mixed Herbs and pop back in the oven to brown.

There was actually too much for us to eat as a side dish, so we wuzzed it up the remained in the food processor to make a hearty soup to freeze for another day.