



RESCUING FOOD • NOURISHING COMMUNITIES



RECIPE CARD



Recipes developed in conjunction with
the University of Otago Human Nutrition Department

CHEESY POTATO BAKE

SERVES 4-5



INGREDIENTS

- 6 large potatoes
- 2 Tbsp butter or margarine
- 2½ Tbsp flour
- ¼ tsp salt
- 1 pinch pepper
- 1¼ cup milk
- 1½ cup grated cheese

METHOD

1. Pre-heat oven to 180°C on Bake setting.
2. Boil potatoes and drain. Use knife and chopping board to cut potato into slices about the thickness of a \$2 coin. Layer in the bottom of a large baking dish.
3. While potatoes are cooking prepare sauce. Melt butter in medium pot.
4. Stir in flour and salt and pepper. Cook gently for 2-3 minutes to make a smooth mixture, stirring consistently.
5. Add the milk gradually, stirring constantly until boiling.
6. Take off the heat and stir in 1 cup cheese. Mix well.
7. Pour sauce evenly over potatoes.
8. Sprinkle ½ cup grated cheese over the top.
9. Cook in pre-heated oven for 30 minutes.