



POTATO BAKE WITH CHEESE OR MUSHROOM SAUCE

HEAT LEVEL 🔥🔥🔥

Delight in our Potato Bake with Cheese or Mushroom Sauce - a comforting dish featuring layers of tender potatoes smothered in your choice of creamy cheese or savory mushroom sauce for a satisfying and flavorful experience.

1 Hour 10 Mins

6 Servings

INGREDIENTS

8 medium potatoes, peeled
30 ml (2 Tbsp) cooking oil
125 g rindless streaky bacon, chopped
1 medium onion, coarsely chopped
250 ml (1 cup) grated Cheddar cheese
200 ml sachet Spur Cheese Sauce
200 ml milk
10 ml (2 tsp) fresh origanum, chopped
5 ml (1 tsp) Spur Classic Biltong Spice
Add freshly ground black pepper, to taste

METHOD

- 1 Boil potatoes until soft, then cut into slices. Layer in an ovenproof dish.
- 2 Heat oil in a heavy-based frying pan and fry bacon and onion until soft. Remove from heat and spread over potatoes. Top with cheese.
- 3 Mix cheese sauce, milk, origanum and seasonings together and pour over potatoes. Leave for about 10 minutes for sauce to soak in.
- 4 Bake in a preheated oven at 180°C for about 40 minutes.

VARIATIONS

- 1 Substitute Spur Cheese Sauce with Spur Mushroom or Pepper Sauce.
- 2 Substitute the medium potatoes with small, unpeeled baby potatoes.
- 3 For a vegetarian option, substitute the bacon with asparagus or mushrooms.
- 4 Cut out the grated cheese for a healthier and lighter option.

