

CHEESY POTATO BAKE

INGREDIENTS

Serves 3-4

750g potatoes
25g margarine or butter
2 tablespoons milk
150g cheese
salt and pepper

Optional

1 onion
100g bacon, grilled
2 tomatoes

METHOD

- Light oven and set to gas mark 6 or turn on oven at 200°C
- Grease a 20cm (8inch) ovenproof dish
- Half fill a saucepan with water and heat on hob until the water boils
- Meanwhile, peel or scrub potatoes, then cut into small pieces
- Carefully put the potatoes into the boiling water. Wait for the water to boil again then turn the heat down to a simmer. The potatoes should take about 15 – 20 minutes to cook
- Meanwhile, prepare the other ingredients: chop onion and grill bacon, if using, grate cheese etc. prepare the tomatoes, if using, by saving a couple of slices for garnish and chopping the rest
- Test the potatoes to see if they are cooked by sticking a sharp knife into the centre of the potato. The knife should go in easily and the potato should not feel hard
- Carefully drain the potatoes through a colander then put them back into the saucepan. Add the butter and milk, then mash the potatoes using a potato masher
- When the potato is smooth and free of lumps, add any flavourings such as a bacon, onion, cheese and salt and pepper (if using cheese save some to sprinkle over the top of the pie)
- Place the mixture into a dish and spread evenly with a fork. Put the remaining grated cheese and /or tomato slices on the top
- Bake for about 20 minutes or until slightly golden on top