

## BUTTERNUT & SUN DRIED TOMATO POTATO BAKE



**Serving:** Not Specified

**Cooking Time:** Not Specified

**Prep Time:** Not Specified

### INGREDIENTS

- 3 (120g ea.) waxy/floury potatoes, peeled and thinly sliced

- 1 small butternut, peeled and sliced thinly
- 100g sundried tomatoes
- 1ml ground cumin
- 1 sachet potato bake - Garlic & Herb
- 450ml milk
- 250ml grated cheddar cheese
- Salt and pepper to taste

## INSTRUCTIONS

1. Preheat oven to 180°C.
2. Layer half the potato slices over the base of a greased ovenproof dish.
3. Top with butternut slices and sundried tomatoes, and sprinkle with cumin. Arrange the remaining potato slices on top.
4. Mix the Garlic & Herb potato bake contents with a little of the cold milk to make a smooth paste, before adding the rest of the milk. Pour over the potatoes and sprinkle with grated cheese.
5. Bake in a preheated oven for 30-40 minutes until cooked through.