

CHEESY MIXED VEGETABLE BAKE



Serving: Not Specified

Cooking Time: Not Specified

Prep Time: Not Specified

INGREDIENTS

- 300g waxy/floury potatoes cut into eighths

- 200g broccoli florets
- 50g cherry tomatoes
- 100g carrots cut into 2cm chunks
- 100g mushrooms, halved
- 1 tsp paprika
- 2 cloves garlic, crushed
- 1 tsp fresh thyme
- Salt and pepper to taste
- 1 sachet potato bake - Garlic & Herb
- 450ml milk
- 250ml cheddar cheese, grated

INSTRUCTIONS

1. Preheat oven to 180°C.
2. Arrange prepared vegetables into a large ovenproof dish and sprinkle with paprika, garlic and thyme.
3. Season with salt and pepper. Prepare the potato bake Garlic & Herb together with 450ml milk and mix until smooth.
4. Pour over the vegetables and sprinkle with cheddar cheese.
5. Bake for 30-40 minutes until the vegetables are tender.
6. Serve with a delicious roast leg of lamb.