

## SOUR CREAM AND ONION SMASHED CASSEROLE



**Serving:** 6

**Cooking Time:** 1 hour

**Prep Time:** 20 minutes

### INGREDIENTS

- 1kg red potatoes, we used large Flamenco potatoes for this recipe

- Salt, to taste
- 120g butter, melted
- 375ml (1 ½ cup) fresh cream
- 250ml (1 cup) sour cream
- 45ml (3 tbsp) potato powder seasoning
- 400g cheddar cheese, grated
- 6 spring onions, finely sliced
- 10ml (2 tsp) ground paprika

## INSTRUCTIONS

Tip: For a substantial one pot larger crowd meal, add chopped grilled left-over chicken breast to the potato mixture. You can also replace the sour cream with amasi if you desire

1. In plenty of salted boiling water boil the potatoes until just cooked, for (+/- 15 minutes). Drain well
2. Add the potatoes to a mixing bowl and mash roughly. Add the butter, cream, sour cream, seasoning and mix well
3. Fold in 200g of the cheese and half of the spring onions. Preheat the oven to 180°C and spray a deep baking dish with cooking spray. Spoon the potato mixture into the prepared dish and top with the remaining cheese and sprinkle with the paprika. Bake for (+/- 40 – 50 minutes), garnish with the reserve spring onions and serve