



We were given some 'End of life' Potatoes in Garlic Butter so this was the outcome.

Ingredients:-

1 x 350g pack of Potatoes in Garlic Butter, sliced

Milk

100ml of Chicken Stock

1 Leek, sliced

Salt & Pepper

Grated Mozzarella and Cheddar mixed Cheese

Italian style grated hard Cheese

Mixed Herbs

Method:-

- (1) Layer the Potatoes and Leek in an oven proof casserole.
- (2) Add the Milk and Stock so that the top layer is covered.
- (3) Add the Grated Cheeses.
- (4) Season to taste.
- (5) Place in a pre-heated oven at 180c for about 45 minutes until the Potatoes have softened.
- (6) Add the grated hard Cheese and mixed Herbs and pop back in the oven to brown.

There was actually too much for us to eat as a side dish, so we wuzzed it up the remained in the food processor to make a hearty soup to freeze for another day.