

Quick potato bake

Ingredients:

7 medium potatoes (red-skinned), washed, peeled, cut into 1cm thick slices

1 large brown onion finely diced

5 pieces short-cut bacon small dice

200 milliliters sour cream

Salt and pepper, to taste

50 grams mozzarella, grated, for topping

Method:

- 1) Preheat oven to 210C (fan forced).
- 2) Put potatoes into a saucepan of boiling salted water for 10 minutes.
- 3) While the potatoes are boiling, cut the bacon and onion into small dice. Cook over medium heat, stirring constantly to prevent browning.
- 4) Once softened season with salt and pepper. Take off the heat and stir in the light sour cream until it has melted.
- 5) Drain cooked potatoes and tip into the bacon, onion, sour cream mixture. Gently mix to coat all potato slices with mixture. Tip into a flan dish and sprinkle cheese over the top.
- 6) Put into the oven for approximately 10 minutes or until lightly browned.