

HEALTHY POTATO BAKE



RECIPE BY: GEMMA OBERHOLZER



VEGETARIAN

DIFFICULTY: EASY

TIME: 60 MINUTES

SERVES: 6

This tasty side dish is lower in fat, healthier than your average potato bake and still incredibly delicious!

INGREDIENTS

- 2 tsp Garlic crushed
- 700 grams Potatoes washed, thinly sliced
- 1 Brown Onion sliced into thin rings
- 1/3 cup Wholewheat Breadcrumbs
- 2 tbsp Parmesan Cheese
- 185 ml Evaporated Milk

METHOD

Preheat the oven to 180C. Lightly grease a shallow baking dish with olive oil. In a jug, combine the evaporated milk and crushed garlic and stir well. Layer the bottom of the dish with a single layer of the thinly sliced potato. Top it with a third of the onion rings. Repeat until all the potato and onion is used up. Carefully pour over the milk and garlic mix and top with the breadcrumbs and parmesan cheese. Bake for 50 minutes or until the potato is cooked and it is golden and bubbling. Serve and enjoy!