

Yield: 8 as a side dish

# Cheesy Potato Bake

Tasty, cheesy, creamy potatoes cooked to golden brown perfection.

## Prep Time

20 minutes

## Cook Time

1 hour 20 minutes

## Total Time

1 hour 40 minutes

## Ingredients

- 1kg potatoes, peeled
- 100g cheese, grated
- 1.5 cups of cream and/or milk
- 2 cloves fresh garlic, crushed

## Instructions

1. Preheat the oven to 190°C.
2. Thinly slice the potatoes.
3. Mix the cream and/or milk, garlic together with lots of salt and pepper.
4. Place a thin layer of potatoes on the base of an oven proof dish. Sprinkle with cheese and dollops of the creamy mix.
5. Repeat these layers using all of the potatoes.
6. Bake for 80 minutes until the potatoes are cooked and the top is golden.

## Notes

***If you are making this gluten free: Always check the label on processed foods, including sauce bottles.***

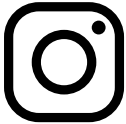
- You can either use all cream, or all milk depending on what you have or how healthy you want to make this dish. I make a half and half mixture using  $\frac{3}{4}$  cup of milk and  $\frac{3}{4}$  cup of cream.
- You can use your favourite type of cheese in this dish. I like to use Colby which melts well.



**Nutrition Information: Yield: 8 Serving Size: 1**

*Amount Per Serving:* Calories: 336 Total Fat: 21g Saturated Fat: 13g Trans Fat: 1g  
Unsaturated Fat: 6g Cholesterol: 65mg Sodium: 124mg Carbohydrates: 30g Fiber: 3g Sugar: 3g  
Protein: 8g

*Nutritional values are approximate. Please use your own calculations if you require a special diet.*



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**Cuisine:** New Zealand / **Category:** Dinners

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