



POTATO, LEEK & BACON BAKE

The ultimate comfort food: enjoy this versatile potato bake, sliced potatoes, sauced with Potato Leek & Bacon Soup. Topped with golden cheese and crunchy bacon bits. Recipe supplied by South Australian Gourmet Food Co.



NORMAL



10 MINS



40 MINS



4 SERVES

Ingredients

- 1 x 430g packet South Australian Gourmet Food Co. Chunky Potato Leek & Bacon Soup
- 1kg small waxy potato's washed and sliced
- 1 small knob of soft butter
- 3 spring onions, sliced
- 2 rashers of bacon, cut in strips (optional)
- 1/2 cup grated extra tasty cheese
- Salt and pepper to taste

Instructions

1. Preheat oven to 180°C degrees.
2. Lightly butter a small casserole or oven proof dish.
3. Loosely pack half the potatoes in the bottom of the dish. Pour in half the potato leek and bacon soup. Season lightly and sprinkle with 2 of the sliced spring onions.
4. Add another layer of potato's (roughly arranged). Pour in the rest of the remaining soup.
5. Carefully arrange the final layer of potatoes in a decorative overlapped pattern. Top with grated cheese.
6. Bake covered with baking paper in the preheated oven for 20 minutes.
7. Take the cover off. Sprinkle with bacon strips. Bake for another 20 minutes or until the potato is tender and cheese and bacon are golden brown.
8. Serve warm sprinkled with the remaining sliced spring onion.

More about this recipe

- Try this dish with sweet potato for a lower carb option, you can also parboil the potatoes to reduce the oven cooking time.