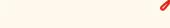




## POTATO, LEEK & BACON BAKE

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.