



Kumara Hasselback (Vegetarian)

Ingredients

- 1 cup Cream
- 0.75 cup Milk
- 40 g Parmesan Cheese, grated
- 2 tsps Fresh Thyme
- 1 pkt MAGGI Creamy Cheese & Garlic Potato Bake Recipe Base
- 10 g Spray Oil
- 1 Red Onion

Instruction

1. Preheat the oven to 200°C/180°C fan forced.
2. Use a mandolin slicer, slice unpeeled potatoes in 0.5cm slices. Combine cream, milk, half the parmesan cheese, half the thyme and MAGGI Creamy Cheese and Garlic Potato Bake Recipe Base in a large mixing bowl. Toss the potato slices into the cream mixture, making sure all the slices get well coated.
3. Grease a medium sized casserole dish with cooking oil spray; arrange handfuls of potatoes into neat, tightly packed stacks to fill casserole dish. Reserve the remaining cream mixture.
4. Wedge in thinly sliced red onion pieces between the potato layers. Pour over the reserved cream mixture. Sprinkle with remaining thyme and parmesan. Bake for 1 hour covered, remove foil and bake for a further 10-15 minutes or until the sides are bubbling and the tops of the potatoes are crispy and golden brown. Serve with your favourite protein and a green salad.

Nutrition

Carbohydrates	5.29 g
Energy	102.85 kcal
Fats	6.96 g
Protein	4.4 g

🕒 92 Minutes

⊕ 8 Portions