

# Two Potato And Mushroom Bake



Cooking time approx: 1 hour 30 minutes

Oven temperature 190c/Gas 5

Serves approx: 4

## Ingredients

700g White Potatoes, peeled and sliced about 3mm thick

450g Sweet Potatoes, peeled and sliced about 3mm thick

350g Closed cup mushrooms, sliced

100g Mature Cheddar Cheese, grated

300ml (half pint) Semi Skimmed Milk

1 Clove of Garlic, sliced and chopped

A little oil for frying

Freshly ground Black Pepper

- Pre-heat the oven
- Heat a little oil in a frying pan, add the mushrooms. Cook over a high heat until the mushrooms are soft and juicy.
- Stir in the chopped garlic and remove from the heat
- Layer half of both sorts of potatoes on the bottom of an ovenproof dish

- Season with a little black pepper
- Scatter half of the mushrooms and garlic on the top
- Layer the rest of both sorts of potatoes on top
- Scatter the rest of the mushrooms and garlic on top of the potatoes and pour over any remaining mushroom juice.
- Season the milk with a little black pepper, stir, then pour the milk mixture over the bake
- Cover with foil and bake for 1 hour
- Remove the foil, scatter the cheddar cheese over the top, and bake for another 25 minutes or until the potatoes are lightly browned and the cheese is golden.

You can have this bake on its own or with any meat or non-meat alternative of your choice.

### **Tips**

- If you're not keen on garlic you can leave it out
- If you want to reduce the fat content you can use a low fat cheddar cheese instead
- You can use any mix of mushrooms you like. Supermarkets often have packs of mixed value mushrooms that will go well in this dish.

You can **freeze** any leftover portions for future use. Defrost then reheat in a **microwave** on a microwaveable dinner plate.

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