



Cheesy potato bake



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Ingredients



750g potatoes (the skins can be left on)
or 750g cooked, left-over potatoes

1 onion

3 slices of ham

150ml crème fraiche or plain
yogurt, low or reduced fat

2 tomatoes

100g grated cheese



Any of these ingredients could be left-overs, e.g. some chopped onion or different types of cheese.

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Equipment

- Large saucepan
- Colander
- Pan stand
- 2 small bowls
- Chopping board
- Fork
- 2 spoons
- Vegetable knife
- Kitchen scissors
- 1.5 litre ovenproof dish
- (Baking sheet – optional, not shown)
- Oven gloves

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Prepare the potatoes



If you are using left-over cooked potatoes, just cut them into thin slices, then go to Step 7.



- Preheat the oven to 190°C or gas mark 5.
 - Prepare uncooked potatoes by firstly cutting a slice off the long side to make a flat surface.
1. Put the potato on the flat surface and cut into thin slices.



Par boil the potatoes



4. Place the sliced potato into a pan and almost cover with cold water. Bring to the boil and then simmer for 5 minutes until soft.

Push a fork in one to test if it is soft. Be careful not to overcook as they will fall apart!



5. Drain the potato slices.

6. Allow to cool.

(If cooked potatoes are used these steps can be left out)



While the potatoes cook

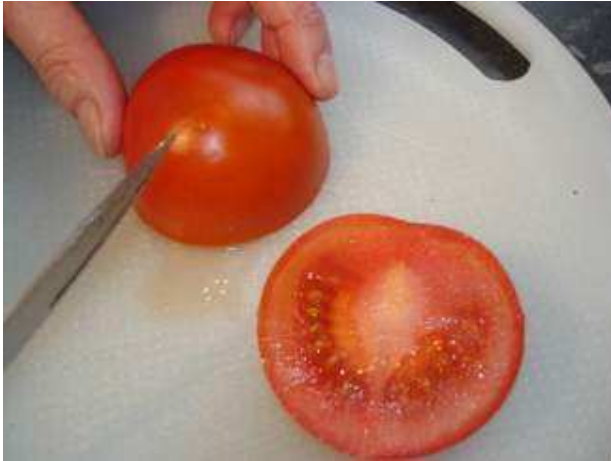


7. Prepare the onion by removing the top.

8. Cut the onion in half, peel and then finely dice.



Slice the tomato



9. Cut the tomato in half.



10. Put the flat surface of the tomato onto the chopping board and slice thinly.



Cut the ham



11. Use a pair of kitchen scissors to cut the ham into strips and then into squares.





Assemble the ingredients



11. Put a layer of potato slices into the bottom of the dish.

12. Spread with crème fraiche or plain yogurt.



13. Sprinkle some onion and a little cheese on the top. (Save 2 spoons of cheese for the topping)



14. Repeat this until the potatoes, yogurt, onion and cheese have been used.



Finishing off the layers



15. Put on the ham and then cover it with the sliced tomatoes.



16. Finally, sprinkle on the 2 tablespoons of grated cheese.





Cooking the Cheesy potato bake



17. Bake in the pre-heated oven for 25 to 30 minutes, until golden brown.



Use oven gloves to remove the cooked dish from the oven.

Take care!
The dish is hot.
You may want an adult
to help.