




Creamy bacon potato bake

As cooked by Justine Drake on Just Cooking Season 1 Episode 5.

 Less than 45 minutes **Serves: 6**

Recipe Type: Mains

Ingredients

Main Ingredients

2 tbsp PnP butter
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250 grams rindless back bacon, diced
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1 PnP onion, sliced
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1 PnP garlic clove, crushed
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1.5 kilograms PnP potatoes, peeled
and thinly sliced
.....
1 dash salt and milled pepper
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1 cup PnP cream
.....
1 cup chicken stock, or vegetable
stock
.....
2 bay leaves
.....
1 tsp PnP thyme leaves
.....
1 sprinkle parmesan cheese
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Method

- Preheat oven to 200°C.
- Melt butter in a pan and fry bacon until golden, then add onion and garlic and cook over a medium heat until onion is soft.
- Grease an ovenproof dish.
- Layer potatoes and bacon mixture, seasoning as you go.
- Heat cream, stock, bay leaves and thyme in a small pot and season with pepper.
- Pour cream mixture over potatoes. Sprinkle with parmesan.
- Bake for about 25 minutes, then reduce temperature to 180°C and cook for a further 15 minutes, until cooked through and golden.