

Webfid00134hero bakedpotatocasserole 200

## Baked Potato Casserole

with Bacon and Broccoli



30-40min



4 Portions

A perfect potato bake can take over an hour to cook, but by first cooking the ingredients separately, we've saved time and maximized flavour. The potatoes are sliced and roasted until golden, then layered in a casserole with broccoli, crispy bacon and - of course - cheese!

## What we send

- bacon
- spring onion
- ricotta <sup>7</sup>
- garlic
- mozzarella <sup>7</sup>
- broccoli
- chat potatoes

## What you'll require

- olive oil
- salt and pepper

## Utensils

- baking paper
- large frypan
- medium saucepan
- paper towel

Our veggies come straight from the farm, so please wash them before cooking.

## Allergens

Milk (7). May contain traces of other allergens.

## Nutrition per serving

Energy 740.0kcal, Fat 44.5g, Proteins 39.3g, Carbs 39.8g



**1. Roast potatoes**

Preheat oven to 220C. Line 2 large oven trays with baking paper. Cut the **potatoes** into thick slices and spread over the trays. Toss each tray with 1 tbs **oil** and 1 tsp **salt**. Bake for 25-30 mins until browned and cooked through, swapping the trays in the oven halfway through. Keep oven on.



**4. Make yoghurt sauce**

Grate the **mozzarella cheese**. Finely chop the **garlic** and stir through the **ricotta cheese**, adding 2 tbs of water to make the sauce slightly runny. Finely slice the **spring onions**.



**2. Cook bacon**

Meanwhile, bring a medium saucepan of salted water to the boil for the broccoli. Heat a large frypan over medium heat. Cook the **bacon**, in batches, for 5 mins each side or until crisp. Remove bacon from frypan and pat dry with paper towel. When cool enough to handle, crumble or chop the bacon.



**5. Assemble bake**

Layer half of the **potatoes** from the oven tray into a 2L (8 cup) baking dish, slightly overlapping. Layer half the **broccoli**, half the **ricotta sauce** and half the **bacon** over the top, then sprinkle with half the **cheese**. Repeat with the remaining potatoes, sauce, broccoli, bacon and mozzarella cheese.



**3. Blanch broccoli**

Cut the **broccoli** into small florets. Cook in the boiling water for 3 mins or until softened. Drain.



**6. Get ready to serve**

Bake for 5 mins or until the **cheese** is melted. Sprinkle the parents' serves with the **spring onion** and **pepper**.