



Italian Potato Bake

INGREDIENTS

- 3 Garlic Cloves (minced)
- 1kg Chat Potatoes (sliced 1cm thickness)
- 500ml Milk
- 250ml Thickened Cream
- 1 Bay Leaf
- 250g Italian Sausages
- 30ml Extra Virgin Olive Oil
- 125g Frozen Chopped Spinach (thawed)
- 65g Sun-dried Tomatoes
- 2 Sprigs Basil Leaves (plus extra for garnish)
- 65g Parmesan (grated)



Serves: 6



Prep Time: 20 mins



Cooking Time: 40 mins

METHOD

1. Preheat the oven to 180°C fan-forced.
2. In a medium saucepan, place garlic, milk, cream, bay leaf and season with salt and pepper. Stir to combine and then add in the potatoes. Bring to the boil then reduce heat to a gentle simmer and cook for 15 minutes.
3. Whilst Potatoes are cooking, squeeze mince from the sausage casings and discard the casings. Preheat a fry pan with extra virgin olive oil on a medium-high heat. Place Sausage mince into the fry pan and using a wooden spoon break mince into small chunks. Cook until browned. Set aside
4. Squeeze spinach to remove excess moisture. Set aside.
5. Using a slotted spoon, spoon potato alternating with spinach, tomatoes, sausage and basil into a 6cm-deep, 23cm x 32cm baking dish until all these ingredients are in the dish. Pour 375ml of the milk mixture used to cook the potatoes over the ingredients in the dish. Top with cheese and Bake in a preheated oven for roughly 20-25 minutes or until bubbling and golden. Rest for 10 minutes before serving, Serve in a baking dish with extra basil leaves to garnish. Enjoy

Special Notes: Remaining milk mixture can be used for a white sauce for pasta and can be kept for up to 2 days in the fridge.



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