FLIPPED HEALTHY POTATO BAKE

Suitable for the health conscious potato lovers!

To keep your serving in mind when you're dishing up, flip your potato bake on its side instead of layering it with slices on top of each other.

Prep time: 30 minutes
Cook time: 40 minutes
Serves 2 - 4 people

INGREDIENTS

3 medium sized potatoes	5ml oil or butter
2 medium sized sweet potatoes	½ cup cheddar cheese
	Foil
100ml Fresh Cream	Chives and basil to garnish
Salt & pepper to taste	
1 Red onion	

INSTRUCTIONS

1. Preheat your gas braai (with the lid closed) for about 10 minutes till 200-250°C. A charcoal fire will take longer to get the coals ready for your potato bake. Make sure to start 20-30 minutes in advance.

2. Wash potatoes and sweet potatoes thoroughly and cut in half lengthwise.

3. With the flat side down, cut all the potato and sweet potato halves in thin slices. Set aside.

4. Finely dice red onion.

5. Grease a **Megamaster 260 Round Pan** with the oil or butter to ensure your potato bake doesn't stick to the base.

6. From the outer edge, start filling your pan with the slices of veg. Alternate the slices between potatoes and sweet potatoes.

7. Make sure to balance them upright. Once your outer edge is finished, continue in the center with a spiral shape until all the slices are finished.

8. Pour the fresh cream evenly over all the slices and add the diced red onion.

9. Salt and pepper to taste.

10. Top off with grated cheddar cheese.

11. Cover with foil, place on the braai and cook for 35-45min until soft.

12. Garnish with fresh chives and basil.

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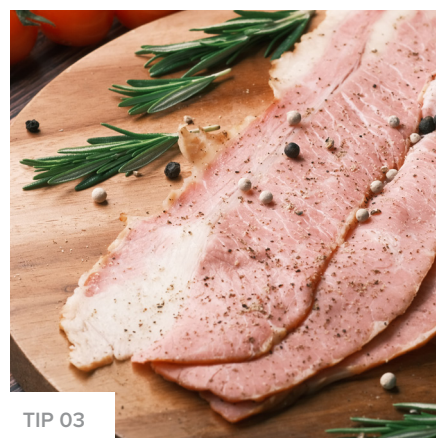
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MEGAMASTER RECIPE TIPS

TIP 01

Add heat to your dish with diced jalapenos or chilli flakes.

TIP 02

Cheese lover? Swap out the cheddar with mozarella, Feta, or gourmet hard cheese.

TIP 03

Add diced chorizo or bacon for a delicious meaty twist.