

HEINZ

RECIPE

Cheesy Potato and Leek Bake

A quick to prepare, tasty & fulfilling meal the whole family will enjoy



Serves:

4



Preparation Time:

15 minutes



Cooking Time:

25 – 30 minutes



Great with green beans

Ingredients:

- 1 x 400g can of **Heinz Potato and Leek Soup**
- 4 large peeled potatoes
- 3 sliced leeks
- 2 large crushed garlic cloves
- 1 tbsp of olive oil
- 100ml water
- A handful of chopped flat-leaf parsley
- 1 tbsp Dijon or wholegrain mustard
- 75g grated reduced fat mature cheese

Method:

Place 4 large peeled potatoes, chopped into 2cm chunks into a pan and parboil so they are half cooked and drain.

In a large casserole pot, heat 1 tbsp of oil, cook 3 sliced leeks, and 2 large crushed garlic cloves until browned.

Add the potatoes to another frying pan with 1 tbsp of olive oil and cook until browned. Add to the leeks.

Add 1 x 400g can of **Heinz Potato and Leek Soup**, 100ml water, a handful of chopped flat-leaf parsley and 1 tbsp Dijon or wholegrain mustard and bring to the boil, season well.

Place in an ovenproof dish and sprinkle over 75g grated reduced fat mature cheese.

Place under a preheated grill until the cheese is melted and golden.

Tip: To add more vegetables, add some quartered mushrooms and fry with the leeks.