

Potato Gratin

Ingredients

Equipment

Chopping board
Knife
Grater
Measuring spoons
Measuring jug

1 large potato
1 large tomato
½ courgette
Black pepper
1 x 5ml spoon dried mixed herbs
75ml milk
40g Cheddar cheese

20p for small foil tray from school or
Small (10cm x 20cm) ovenproof dish

Method

1. Pre-heat oven to 200°C or gas mark 6. Line/grease a small oven proof dish or foil tray.
2. Thinly slice the potatoes, tomato and courgette. Grate the cheese.
3. Place the layers of potato, tomato and courgette and cheese (keeping a little for the top) in the dish.
4. Season with black pepper and herbs. Pour the milk over the potatoes and sprinkle over the remaining cheese.
5. Bake in the oven for 30-40 minutes.

Top Tips

Why not get creative? Try adding...

- Carrot or parsnip slices to the potatoes
- Chopped fresh herbs e.g. rosemary
- Garlic or chilli
- Different vegetables, such as peppers
- Diced cooked bacon
- Different cheese.