

Cheese and Potato Pie

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This is total comfort food. Indulge in this cheesy potato bake whenever you're feeling a bit blue and you'll be sure to feel better in no time.

Ingredients:

8 medium potatoes
1 onion
200g grated cheddar cheese
50g butter
50ml milk
Salt and pepper

Directions:

1. Finely dice the onion. Roughly chop the potatoes.
2. Put the potatoes into a pan of cold water and bring them to the boil. Cook for 20 minutes or until soft.
3. Meanwhile, cook the onion in a little of the butter until very soft and sweet, around 15 minutes.
4. Once the potatoes are cooked, drain them and mash them with the onion, the rest of the butter and the milk until smooth and creamy. Season well and then fold in 2/3 of the cheese.
5. Smooth the mixture into a baking dish and then cover it with the rest of the cheese.
6. Bake at 180C for around 15-20 minutes or until the cheese has melted and turned golden.

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