Butternut and Potato Bake

Cooking time	50 mins
Preparation time	15 mins
Serves	4

A colourful take on the classic potato bake with the addition of butternut and big Royco® flavour.

Ingredients

- half a butternut, peeled and thinly sliced
- 3 large potatoes peeled and thinly sliced
- 1 pkt Royco® Cheddar Cheese & Onion Potato Bake
- 1½ cups cream
- salt and pepper
- 1 clove garlic, crushed
- 3 tbsp melted butter
- spring fresh thyme

Vegetarian

This recipe is suitable for vegetarians.

Family Friendly

This is a great side dish for the kids to get in on. An adult can cut the butternut and potatoes, and the kids can help you layer it.

Method

1. Preheat oven to 180 degrees
2. Arrange butternut and potatoes vertically in the baking dish
3. Mix together Royco® Cheddar Cheese & Onion Bake, cream, garlic, thyme, salt and pepper - pour mixture over butternut and potatoes
4. Drizzle with melted butter
5. Cover with foil and bake for 40 minutes
6. Remove foil and bake for a further 20 minutes or until crispy and golden

Recipe Tags

Plant-Based, Side, Bakes Wedges

Related Recipes



Roasted Butternut & Beetroot Salad

Cooking time

45 mins

Preparation time

15 mins



Sweet and Sour Hake Sandwiches

Cooking time

6 mins

Preparation time

20 mins



Classic Potato Bake

Cooking time

60 mins

Preparation time

10 mins



Chicken Salad Stacks

Cooking time

10 mins

Preparation time

10 mins

The Ultimate Braai Broodjie

Cooking time

20 mins

Preparation time

15 mins



Chicken Sosaties

Cooking time

15 mins

Preparation time

30 mins

Marinated Mushroom, Boerewors & Apricot Sticks

Cooking time

15 mins

Preparation time

30 mins

Spinach And Cheese Cannelloni

Cooking time

35 mins

Preparation time

20 mins

4X4 Bread

Cooking time

40 mins

Preparation time

10 mins

Four Cheese Frittata

Cooking time

15 mins

Preparation time

5 mins

Source URL: *https://www.royco.co.za/recipe/butternut-and-potato-bake*