

layered potatoes with leeks & bacon

cracking meals
under £1 per portion

Preparation: 15 mins

Cooking: 1hr 15 mins

Serves 4

15ml/1 tbsp vegetable oil

4 rashers back bacon, thinly sliced

675g/11lb potatoes, peeled

2 leeks, cleaned and thinly sliced

200ml/7floz hot vegetable stock

6 large British Lion eggs, beaten

Salt and freshly ground black pepper

2.5g/½ tsp freshly grated nutmeg

50g/2oz Cheddar cheese, grated

1. Preheat the oven to 200°C/Fan 180°C/400°F/Gas Mark 6. Heat the oil in a small frying pan, add the bacon and sauté over a medium heat for 4 mins or until the bacon is golden. Drain and set aside.

2. Meanwhile, thinly slice the potatoes - about the thickness of a £1 coin. Lightly oil a 1.2ltr/2½pt ovenproof dish. Arrange half the potatoes over the base of the dish, then scatter over half the bacon and leeks. Top with a second layer of potatoes and the remaining leeks. Pour over the stock, then cover the dish with foil and bake for about 40 mins or until the potatoes are just tender when tested with a fork.

3. Scatter the remaining bacon over the top of the potatoes. Season the eggs with salt and pepper and the nutmeg, then beat well. Pour over the top of the potatoes, scatter over the cheese and return to the oven. Bake uncovered for a further 30 mins or until the eggs are set and top golden. Serve with a crisp salad.

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