



CLONAKILTY

CHEESY MASHED POTATO GRATIN





Cheesy Mashed Potato Gratin

Recipe by Chef Kevin Dundon

Ingredients

- 1 onion, chopped
- 1 clove of garlic, chopped
- 150g streaky bacon, chopped
- 400g mashed potato
- 4 tbsp Irish Yogurts Clonakilty Low Fat Greek Style Natural Live Yogurt
- 150g cheddar, grated
- 1 egg
- 2 tbsp parsley, chopped
- 3 tbsp Parmesan, grated
- Salt and Pepper

Directions

- Preheat the oven to 180°C
- Saute the onions, garlic and bacon until lightly golden.
- In a large bowl, combine the mashed potato, yogurt, egg, cheese, parsley and the onion and bacon mixture. Season well with salt and pepper.
- Transfer the mixture to a gratin dish, flatten and top with more cheese and Parmesan if desired.
- Place in the oven and bake for 30 minutes until piping hot and golden brown on the top. Remove from the oven and serve immediately with some salad leaves.