

CHEESE AND POTATO BAKE

500g potato

50g butter or margarine

2 tablespoons milk

100g cheese

1 onion

1 tomato

Salt and pepper

LIGHT OVEN 200°C Gas 6

1. Put $\frac{1}{2}$ pan of water with $\frac{1}{2}$ teaspoon salt on to boil
2. Peel the potatoes and cut into even pieces
3. Add potatoes to the boiling water and cook for 20 minutes
4. Finely chop the onion, grate the cheese
5. When the potatoes are soft, drain through a sieve and put them into a large mixing bowl, mash well, add $\frac{1}{2}$ the butter and milk so the mixture is softer
6. Add $\frac{1}{2}$ the grated cheese to the mashed potato, then add the onion and mix well
7. Put the mash into an ovenproof dish and sprinkle the rest of the cheese on the top, then garnish with slices of tomato
8. Bake in the oven for 20 minutes before serving