

# Vegetable Hotchpotch

In this recipe, a variety of vegetables are arranged under a layer of potatoes, topped with cheese, and cooked until golden brown.

## NUTRITIONAL INFORMATION

Calories	.....279	Sugars	.....12g
Protein	.....10g	Fat	.....11g
Carbohydrate	...34g	Saturates	.....4g



25 mins

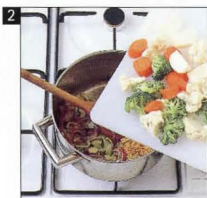
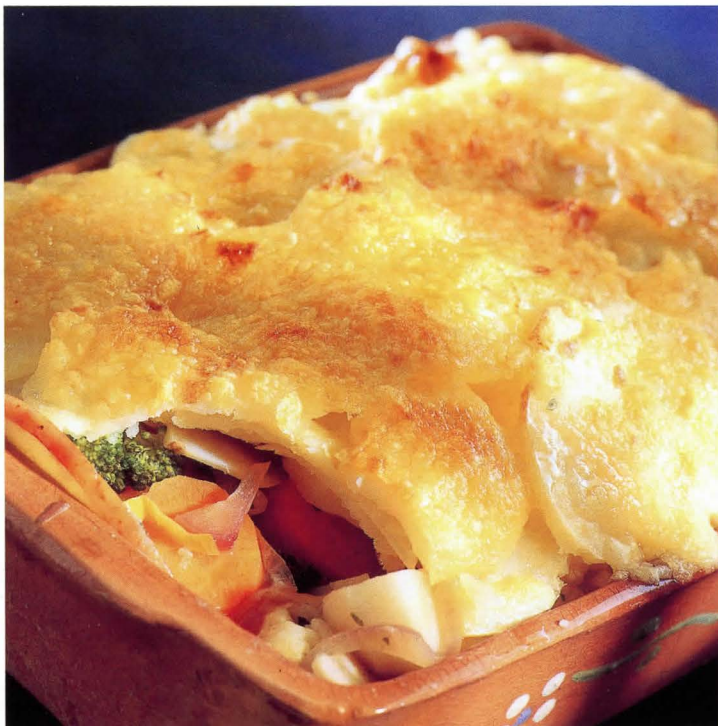


1 hour

SERVES 4

## INGREDIENTS

2 large potatoes, thinly sliced  
2 tbsp vegetable oil  
1 red onion, halved and sliced  
1 leek, sliced  
2 garlic cloves, crushed  
1 carrot, cut into chunks  
3½ oz/100 g broccoli florets  
3½ oz/100 g cauliflower florets  
2 small turnips, cut into fourths  
1 tbsp all-purpose flour  
3 cups vegetable bouillon  
¾ cup hard cider  
1 eating apple, cored and sliced  
2 tbsp chopped fresh sage  
pinch of cayenne pepper  
½ cup grated colby cheese  
salt and pepper



**1** Cook the potato slices in a pan of boiling water for 10 minutes. Drain thoroughly and reserve.

**2** Heat the oil in a flameproof casserole. Add the onion, leek, and garlic and sauté, stirring occasionally, for 2–3 minutes. Add the remaining vegetables and cook, stirring constantly, for another 3–4 minutes.

**3** Stir in the flour and cook for 1 minute. Gradually pour in the bouillon and hard cider and bring to a boil. Add the apple, sage, and cayenne pepper and season well. Remove from the heat and transfer the vegetables to an ovenproof dish.

**4** Arrange the potato slices on top of the vegetable mixture and cover evenly.

**5** Sprinkle the cheese on top of the potato slices and cook in a preheated oven, 375°F/190°C, for 30–35 minutes, or until the potato is golden brown and beginning to go crisp around the edges. Serve immediately.