



## **Potato Gratin**

### **Ingredients**

800g floury potatoes - scrubbed, cooked and cooled  
2 tsps butter  
1 small onion, finely sliced  
2 cloves of garlic, finely crushed  
1 sachet of Orgran vegetable soup mix  
200ml of milk  
2 tsps gluten free mustard, French of Dijon  
1 tsp fresh chopped thyme  
1 cup of grated tasty cheese, full flavour

### **Method**

Saute the onion and garlic in butter until soft.  
Mix the soup into the milk and add the onion, stirring until thickened.  
Add the mustard, thyme and freshly grated black pepper to taste.  
Adjust the seasoning to taste.

Cube or slice the potatoes and gently combine with the sauce, adding a little more milk, if needed, to make a medium thickness sauce.  
Place in a greased casserole dish and then top with cheese.

Bake in a moderate oven for approximately 20 minutes, or until the cheese is lightly browned.