



Ham & Potato Bake

Ingredients

800g of thinly sliced potatoes
100g diced gluten free ham
25g packet of gluten free onion soup
200g lite sour cream
¼ cup of water
¼ cup of Orgran All Purpose Crumbs
¼ grated parmesan cheese
Salt & pepper to taste
¼ cup of chopped parsley (optional)
Olive oil spray

Method

Preheat the oven to 200°C
Grease a deep oven proof dish
Bring a saucepan of water to the boil, add the potato slices and simmer for 5 minutes. Then drain off the water.
Layer a third of the potatoes, a third of the diced ham and half the chopped parsley onto the potatoes, salt and pepper. Repeat the layers, finishing with the ham on the top.
Place the soup mix, sour cream and water together and pour over the potato and ham mix.
Combine the Orgran All Purpose Crumbs and the parmesan cheese together, then scatter over the top. Spray well with the oil spray.
Then bake for approximately 45 minutes.