



Anya Potato, Stilton and Squash Bake

Serves 4

INGREDIENTS

45ml olive oil
1 butternut squash, sliced
500g Anya potatoes or new potatoes, sliced lengthways
2 red onions, sliced
45ml balsamic vinegar
2tsp Demerara sugar
15ml fresh parsley, chopped
15ml fresh chives, chopped
150ml **Karimix Vegetable** or **Mushroom Stock***
150g Stilton, grated

*Dilute **Karimix Vegetable** or **Mushroom Stock** concentrate to required amount

METHOD

1. Preheat the oven to 180°C.
2. Heat the oil in a large frying pan, and lightly fry the butternut squash slices and then the potato slices.
3. Cook the red onions in the balsamic vinegar and sugar, stirring occasionally for 5 minutes until soft.
4. Spread the potato slices evenly over the bottom of a large ovenproof dish, then the butternut squash over the top, and finally top with the red onions.
5. Stir the herbs into the **Karimix Vegetable** or **Mushroom Stock** and pour over the vegetables.
6. Sprinkle the grated Stilton over the top, and bake in the preheated oven for 30-40 minutes.