



**Cafe & Deli**

# Recipe of the Week

## **JUDY'S KUMARA BAKE**

*This dish freezes well.*

### **Ingredients**

- 1 large onion, sliced
- Olive oil
- 2 large kumaras, scrubbed and thinly sliced
- Handful of chopped bacon
- ½ can of creamed corn
- 1 cup grated tasty cheese
- 1 teasp chicken (or vege) stock powder
- 1 tab cornflour
- 1 cup hot water

### **Method**

1. Saute the onion in a frying pan, then cool.
2. In a lidded ovenproof or microwave-proof casserole dish, layer the kumara, onion, bacon, corn and grated cheese repeating the layer, finishing with cheese on top.
3. Mix the cornflour and stock powder in a cup, then stir in the hot water and pour over the kumara dish. Cover.
4. Microwave on 50% power for 20 minutes (or oven bake at 180 degrees C for 30 minutes) or until the kumara is easily stabbed with a knife.

*Recipe courtesy NZ Gardener 2017 Garden Diary*