

# Potato & Pumpkin Bake



Recipe classification	ACT	NSW	NT	QLD	SA	TAS	VIC	WA
	Amber	Everyday	Green	Green	Green	Green	Green	Green

**PREP/COOKING TIME: 90 MINUTES**

**BASED ON: 15 SERVES**

## INGREDIENTS

	SERVES 15	SERVES 36	SERVES 72
Potatoes, peeled and thinly sliced	2kg	5kg	10 kg
Onion, thinly sliced	1 medium	2 1/2 medium	5 medium
Apple, peeled and thinly sliced	1 medium	2 1/2 medium	5 medium
Sweet potato, peeled and thinly sliced	1/2 medium	1 medium	2.5 medium
Pumpkin, peeled and thinly sliced	1kg	2.5kg	5kg
Chicken stock, reduced salt	250ml	625ml	1.25 litres
Pepper	to taste	to taste	to taste

## METHOD

1. Pre-heat the oven to 190 °C.
2. In a dish layer each of the vegetables and fruit (for example, potato, onion, apple, sweet potato, pumpkin) until you have used them all up. Sprinkle with black pepper if using.
3. Pour the stock over the top of the vegetables and cover the dish with aluminium foil.
4. Place the dish in the oven and cook for about 1 hour, or until the vegetables are tender. Then remove the foil and return the dish to the oven and cook uncovered for about 15 minutes until the top is brown.
5. Serve hot.