

Cheesy Tomato Potato Bake

A comforting and cheesy main dish featuring layers of potatoes, tomatoes, and a creamy cheese sauce baked to golden perfection.



Main Dish

45 min

Total time

Easy

Difficulty

320

kcal / serving

Ingredients

- 1 medium potato
- 1 tomato
- 1/3 cup grated cheese
- 1/4 cup milk
- Salt and pepper to taste

Steps

- 1 Preheat the oven to 375°F (190°C).
- 2 Peel and thinly slice the potato and tomato.
- 3 In a small bowl, mix the grated cheese and milk to make a creamy sauce.
- 4 Layer the potato slices, tomato slices, and cheese sauce in a baking dish.
- 5 Repeat the layers until all ingredients are used, ending with a layer of cheese sauce on top.
- 6 Cover the dish with foil and bake for 30 minutes.
- 7 Remove the foil and bake for an additional 15 minutes or until the top is golden brown.
- 8 Season with salt and pepper before serving.