

45 minutes

Serves 4

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Ingredients:

- 1½ packets (1.5kg) baby potatoes
- 1 packet (300g) PnP ready prepared leeks, rinsed and sliced
- 1 bunch kale, trimmed and chopped
- Knob butter
- Glug olive oil
- 1 Tbsp (15ml) cornflour
- 1 cup (250ml) milk
- 1 tub (250g) sour cream
- 250g blue cheese, crumbled
- Salt and milled pepper
- Handful sage leaves
- ½ packet (50g) walnuts, crumbled
- Crunchy green salad with vinaigrette, to serve

Method

1. Cook potatoes until tender, then halve each potato.
2. Sauté leeks and kale in butter and oil until soft.
3. Preheat oven to 180°C.
4. Mix cornflour with a little cold water to create a paste, then add mixture and milk to the pan and cook until it thickens.
5. Stir through potatoes, sour cream and half the blue cheese. Season.
6. Spoon into an ovenproof dish, top with sage, nuts and remaining cheese.
7. Drizzle with oil and bake for 20 minutes or until golden and bubbly.
8. Serve as a main dish with salad or a side with your Sunday roast.