



Potato & Pumpkin Bake

GREEN

Equipment: Baking dish large enough to hold all of the ingredients

Scales
 Chopping board
 Knife
 Vegetable peeler
 Measuring cups
 Aluminium foil

20 serves

10 serves

25 serves

50 serves

Ingredients

4 kg potatoes, peeled and thinly sliced	2k g	5k g	10k g
2 onions, thinly sliced	1	2 ½	5
2 apples, peeled and thinly sliced	1	2 ½	5
1 sweet potato, peeled and thinly sliced	½	1	2 ½
2 kg pumpkin, peeled and thinly sliced	1 kg	2.5 kg	5 kg
500 ml reduced salt chicken stock	250 ml	625 ml	1.25 litres
Cracked pepper to taste (optional)			

Method

- Pre-heat the oven to 190 °Celsius.
- 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.
- Pour the stock over the top of the vegetables and cover the dish with aluminium foil.
- 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.
- Serve hot.