

# Winter Vegetable Hotpot



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4-6 portions

## INGREDIENTS

200g Onions  
200g Leeks  
100g Peppers  
1kg Potatoes  
1 tbsp Fresh Parsley  
1 tbsp Rapeseed Oil

## Cheese Sauce

100g Butter or  
Margarine  
100g Plain Flour  
750ml Semi-Skimmed  
Milk  
240g Grated Cheese

## METHOD

Peel and chop the onions and leeks into small pieces.  
Cut up the peppers into small pieces.  
Wash and thinly slice the potatoes.  
Chop the parsley.  
In a pan, cook the chopped onions, leeks and peppers  
in a little oil then add the parsley and set aside.

## Cheese Sauce

Make the cheese sauce by melting the butter in a pan.  
Add the flour a little at a time whilst mixing.  
Cook on a very low heat for approximately 5 minutes.  
Slowly add the milk whilst whisking until the sauce is  
smooth and bring to a simmer to thicken.  
Stir in three quarters of the cheese plus the cooked  
vegetables and sliced potatoes.

Place the mixture in a suitable baking dish.  
Cover with foil and bake at 170°C for 40 minutes until  
the potatoes are cooked through.  
Remove the foil and sprinkle the remaining cheese on  
top and bake for a further 15 minutes until golden.