



# Courgette, Potato, Roast Red Onion and Cheddar Gratin

## Ingredients

- 1 courgette
- 250g baby or new potatoes
- 2 red onions
- 1/2 bunch basil
- 1 tbsp paprika
- 20ml Olive oil
- 250g grated cheddar cheese
- 250ml creme fraiche
- 250ml double cream

## Directions

- Put the potatoes in a pan of salted water and heat on a gentle heat until cooked but not mushy. Drain and set to one side.
- Peel and roughly chop the onion into 8-12 pieces. Slice the courgette into round slices roughly 2-5mm thick.
- Add to the baking tray with onion and sprinkle with the paprika and oil and cook in an oven on 165 C until slightly soft and crisp at the edges.
- Drain and mix with the potatoes.
- Finely chop the basil and put into a pan with the cream. Bring the cream up to a simmer and simmer for 5-10 minutes on a gentle heat.
- Whisk in the crème fraiche and add salt and pepper to taste. Pour the cream mixture over the potatoes and vegetables and sprinkle the cheddar on top.
- Bake in an oven at 180degrees for 20-30mins until golden. Serve immediately with a crisp salad.