

# Potato Gratin with Tomato Salad



**Serves 6**

**Prep 25 mins**

**Cook 2h**

**Easy**

## Ingredients

### For the gratin

2 tbsp vegetable oil  
3 onions, chopped  
750g waxy potatoes like Red Desiree,  
parboiled & sliced thinly  
550ml vegetable stock  
125g mature cheddar, grated  
25g butter  
50g fresh white breadcrumbs  
1 tsp dried sage

### For the salad

750g tomatoes, thinly sliced  
1 tbsp red wine vinegar  
3 tbsp olive oil  
salt pepper  
parsley to garnish

### For the potatoes

1. Preheat the oven to 200C/Fan 180C/Gas 6.
2. Heat the oil in a frying pan and fry the onions until soft. remove two-thirds and set aside. Cook the remaining onions for another 5 mins, stirring, until caramelised. Reserve for the salad.
3. Parboil the potatoes for 10 minutes and cut into thin slices. Layer the potatoes and onions in an oiled ovenproof dish, pour over the stock, cover and cook for 1h . Remove the lid and cook for 30 mins more, until the potatoes are tender and the stock has almost evaporated.
4. Mix together the cheese, butter, breadcrumbs and sage then sprinkle over the potatoes. Place under a preheated grill for about 2 -3 mins until the crust is golden and the cheese has melted or back in the oven for about 10 minutes.

### For the salad:

1. Arrange the tomatoes on a plate. Whisk together the vinegar and oil, season and stir in the caramelised onions. Pour over the tomatoes.