



HOW TO MAKE BAKED BEANS AND POTATO DISH



RECIPES

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INGREDIENTS

- For The Baked Beans Mixture 1 cup baked beans
- 2 tsp olive oil
- 1/2 cup finely chopped onions
- 2 tbsp tomato ketchup a pinch of sugar 1 tsp chilli sauce
- Salt to taste
- Other Ingredients
- 4 cabbage leaves Butter for greasing
- 10 boiled and peeled potato slices
- Salt and freshly ground black pepper to taste
- 1cup white sauce
- 2tbsp grated processed cheese



DIRECTIONS

- Heat the butter in a non-stick pan, add the onions and sauté on a medium flame for 1 minute.
- Add the baked beans, tomato ketchup, sugar, chilli powder, salt and 1 tbsp of water, mix well and cook on a medium flame for 2 minutes, while stirring occasionally. Keep aside.
- How to proceed**
- Boil the cabbage leaves in salted water for 2 to 3 minutes. Drain and keep aside.
- Grease a 175 mm. (7") diameter baking dish with butter, arrange the cabbage leaves on it.
- Pour the baked beans mixture over it and spread it evenly.
- Arrange the potato slices over it, sprinkle little salt and pepper over them.
- Finally pour the white sauce over it and sprinkle the cheese.
- Bake in a preheated oven at 200°c (400°F) for 10 to 12 minutes or microwave on high for 3 to 4 minutes.

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