

Potato and bean bake

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Potato and bean bake

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A great week-night meal

Ingredients (serves 4)

- Tsp olive oil
- 4 potatoes, thinly sliced
- 375g baked beans
- 4 tbs low-fat grated mozzarella cheese
- 1 tomato, thinly sliced
- 4 handfuls baby spinach

Method

Add olive oil to an ovenproof dish and pre-heat an oven to 180 °C. Finely slice the potatoes and place a layer at the bottom of the baking dish. Add a layer of baked beans along with a layer of tomatoes, spinach and cheese. Repeat this step until the stack reaches the top. Place a piece of foil over the baking dish and place in the oven, cooking for approximately 40 minutes. You can also substitute the potato with pasta.

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$(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/'
+ nid, function(data) { //$('#.result').html(data); alert('This recipe was added to your favorites list');
}); }
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