



Sour cream and onion potato gratin

1kg bag of hash brown diced potatoes, thawed
½ cup sour cream
½ cup heavy cream
1 can (354ml) evaporated milk
1 tbsp Dijon mustard
2 tsp fresh thyme leaves
3 green onions sliced
½ tsp garlic powder
½ tsp onion powder
1 tsp salt
1 cup shredded cheddar cheese

Preheat the oven to 375F

1. Mix together the sour cream, heavy cream, evaporated milk, mustard, thyme, green onions, garlic powder, onion powder and salt. Fold in the thawed hash brown potatoes.
2. Pour the mixture into an 8x11 baking dish and cook for 45-60min until golden brown and set.
3. Scatter the shredded cheddar over the top and place under the broiler until melted and bubbly.