

## Lyonnaise Potatoes

### INGREDIENTS

- 1kg potatoes, washed but skins on, thinly sliced (I used a mandolin)
  - 1 onion, thinly sliced
  - 1 bulb garlic, cloves removed from their skins
    - 2 tbsp olive oil
    - 4 bay leaves
    - 1 tsp fresh thyme
  - 1 cup vegetable stock
    - 1tsp Salt -

### METHOD

- Preheat the oven to 180C
- Put everything into a large, deep baking dish and mix well. Then press down so its snug in the dish
  - Pour the stock all over (it should come partway up the potatoes, not cover them completely)
  - Put in the oven and bake for about 1 hour.

Exactly how long it takes will depend on how thinly you slice the potatoes. To test if it's ready, pierce with a knife to check if the potatoes underneath are tender. Those on top should be crispy and golden. Delicious!