

BAKED MOZZARELLA CHEESE POTATOES

Cooking Time

- **Prep Time:** 15 minutes
 - **Cook Time:** 40 minutes
 - **Total Time:** 55 minutes
 - **Servings:** 4–6
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Ingredients

- 4 large potatoes, peeled and thinly sliced
 - 1 large onion, thinly sliced
 - 2 cups (200 g) shredded mozzarella cheese
 - 3 tbsp extra virgin olive oil
 - 1 tbsp butter
 - 1 tsp dried oregano
 - Salt and black pepper, to taste
 - ½ cup (120 ml) milk (optional, for extra creaminess)
 - 2 tbsp grated Parmigiano Reggiano cheese (optional, for topping)
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Step-by-Step Method

1. Prepare the Ingredients:

1. Preheat the oven to **375°F (190°C)**.
 2. Peel and thinly slice the potatoes into even rounds. Soak them in cold water for 5 minutes to remove excess starch, then pat dry.
 3. Thinly slice the onion.
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2. Sauté the Onions:

1. Heat 1 tablespoon of olive oil and the butter in a skillet over medium heat.
 2. Add the sliced onions and cook for **5–7 minutes**, stirring occasionally, until golden and caramelized. Set aside.
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3. Layer the Potatoes:

1. Grease a baking dish with the remaining olive oil.
 2. Layer half of the potato slices in the dish, overlapping slightly. Sprinkle with salt, pepper, and a pinch of oregano.
 3. Spread half of the caramelized onions over the potatoes, followed by a layer of shredded mozzarella.
 4. Repeat with the remaining potatoes, onions, and mozzarella.
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4. Optional Creamy Twist:

1. If desired, pour the milk evenly over the dish for extra creaminess.
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5. Bake the Dish:

1. Sprinkle the top with grated Parmesan cheese, if using, and cover the dish with foil.
 2. Bake in the preheated oven for **30 minutes**.
 3. Remove the foil and bake for an additional **10–15 minutes**, or until the top is golden and bubbly.
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6. Serve:

1. Let the dish cool for a few minutes before serving.