

## *Chef's table...*

### **Sizzling Bacon Cheese and Potato Bake with Stir-fried Purple Sprouting Broccoli (serves 4)**

This month we have set our chefs a new challenge – to come up with an easy-to-cook recipe that will please the whole family for under a fiver, oh, and did we mention that the recipes must include seasonal food and ingredients that you can find in your local Warner's Budgens!

First to step up is Rosemary from The Bridge in Bideford-on-Avon with her take on a classic that the whole family will love. Let us know what you think...

#### **Ingredients**

1 swede  
1.4kg potatoes  
Milk  
Butter  
Seasoning  
220g strong cheddar  
2 cloves garlic  
250g streaky bacon  
1 large onion - chopped  
Purple sprouting broccoli  
Sesame seeds  
Soy sauce

#### **Method**

Peel and cut the potatoes and swede into medium-sized chunks. Cover with salted water, bring to the boil and simmer until soft. Chop the bacon, and cook in a little butter until coloured, add the chopped onion and cook until soft.

Drain and mash the cooked potatoes and swede, adding hot milk, butter and black pepper. Beat until smooth but still fairly firm. Add the onion and bacon mixture and mix well.

Put into an ovenproof dish. Cover with grated cheese. Cook in a hot oven until browned and bubbling.

Meanwhile, prepare the purple sprouting broccoli. Cut it into strips, toss in hot oil with slivers of garlic and sesame seeds and stir-fry until just soft. Add a few drops of soy sauce, and serve on the side.

#### **Vinology's wine choice**

Andes Peaks Reserva Sauvignon Blanc

To go with this budget-friendly meal, you can't beat this fantastically priced white wine. Normally a reasonable £7.99 it is now on special offer for the month of February at just £5.99 per bottle in all Warner's Budgens stores. Enjoy the fresh citrus fruit aromas and the notes of green herbs, which all mingle to leave a dry

mineral sensation on the palate, while its mouth-watering candied lemon acidity is matched with juicy peach and apple blossom flavours on the finish. Hurry though – it is only on offer while stocks last.