

# Potato with Bechamel Sauce

## Ingredients

- 1kg potato
- NOOR Canola Oil
- 5 tablespoons of butter
- 1/4 cup purpose flour
- 4 cups milk
- Salt
- 1/2 cup cheddar cheese
- 1/2 cup mozzarella cheese

## Instructions (Up to 30 - 45 Mins)

- Heat butter in a saucepan.
- Gradually whisk in flour and milk.
- Cook and stir continuously until the sauce thickens.
- Remove from heat.
- Stir in cheese until melted and smooth.
- Slice the potatoes and fry them.
- Arrange the fried potatoes in a baking tray.
- Top with the béchamel sauce and grated cheese.
- Bake in a moderate oven until golden brown.

## Nutritional Values

- **Calories: 300-400 kcal**
- **Protein: 6-8g**
- **Fat: 15-25g**

- **Carbohydrates: 30-40g**

Nutritional values are estimates and can vary significantly depending on factors such as ingredient brands, portion sizes, and cooking methods.