

Cooking Made Easy

HelloFresh.co.uk



Share your masterpiece! Tag your photos with #HelloFreshSnaps and share on [f](#) [t](#) [i](#)
You'll be entered into our weekly photo contest!

Farmhouse Vegetable Gratin with Mozzarella and Mixed Beans

What's in a name? When it comes to naming our recipes it's a pretty simple case of imagining where you might eat this dish if you weren't in your kitchen. We quite fancied that we'd eat this in a cosy little cottage on a hilltop in the south of France. Mozzarella and Italian cheese add a little touch from across the border and give you a great hit of protein too. Bon appétit!

 45 min

 veggie



Aubergine



Courgette



Red Pepper



Onion



Garlic Clove



Organic Mixed Beans



Organic Chopped Tomatoes



Dried Provençal Herbs



Mozzarella





Panko Breadcrumbs



Hard Italian Vegetarian Cheese

Ingredients

	2P	4P
Aubergine, cubed	1½ cups	3 cups
Courgette, cubed	1½ cups	3 cups
Red Pepper, cubed	1 cup	2 cups
Onion, diced	½ cup	1 cup
Garlic Clove, diced	1	2
Organic Mixed Beans	1 tin	2 tins
Tomato Puree	1 tbsp	2 tbsp
Organic Chopped Tomatoes	1 tin	2 tins
Dried Provençal Herbs	½ tbsp	1 tbsp
Mozzarella, torn 1	½ ball	1 ball
Panko Breadcrumbs 2	4 tbsp	8 tbsp
Hard Italian Vegetarian Cheese 1	1 tbsp	2 tbsp

-  May feature in another recipe
-  Our produce comes fresh from the farm so give it a little wash before using

Allergens
1) Milk | 2) Gluten

Nutrition per serving: Calories: 942 kcal | Protein: 48 g | Carbs: 90 g | Fat: 21 g | Saturated Fat: 12 g



1 Pre-heat your oven to 200 degrees. Chop the aubergine and courgette in half lengthways and slice off and discard the tops and bottoms, then slice into 1cm lengths and then into 1cm cubes. Cut the pepper into 1cm cubes.

the cooked vegetables and give it all a good stir. Let it warm through, this should take about 5 mins on medium heat.



2 Peel and finely dice the onion and the garlic. Drain and rinse the mixed beans.

7 Taste for seasoning and then pour the mixture into an oven proof dish. Tear up the mozzarella and dot into the bean and vegetable mixture. Top with the breadcrumbs and the grated Italian cheese. Put into the oven for 5-10 mins until crispy and golden on top.



3 Toss all the vegetables (except the onion, garlic and beans) in a bowl with 2 tbsp of oil and ½ tsp of salt and pepper.

8 Divide the bake between your plates and tuck in.



4 Put a pan on high heat and cook off the vegetables in batches for a few mins or until slightly charred, then remove from the pan. **Tip:** Cook in batches to make sure you get some colour on them rather than stew them.

5 In the empty pan now add ½ tbsp of oil and turn the heat down to medium. Add the onion and garlic and cook gently for 5 mins then add the tomato puree and stir well.

6 Add the chopped tomatoes, the herbs, the mixed beans and