

# Comforting Two Cheese, Leek and Potato Gratin

## with Garlic Ciabatta and Baby Leaf Salad

42

**Classic** 35-40 Minutes • 1 of your 5 a day



Potatoes



Mature Cheddar Cheese



Leek



Garlic Clove



Ciabatta



Creme Fraiche



Vegetable Stock Paste



Wholegrain Mustard



Grated Hard Italian Style Cheese



Cider Vinegar



Baby Leaf Mix



British Smoked Bacon Lardons

**Pantry Items**

Oil, Salt, Pepper, Olive Oil, Sugar

**+ Add Bacon Lardons**

If you chose to add bacon lardons, then just follow the instructions on the back of this card.

Happy cooking!



Originating from French cuisine, a gratin can be made of any ingredient that's baked in a creamy sauce until golden, however most of us know the potato version. This cheesy and comforting dish is perfect for the colder months.

## Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

## Cooking tools

Saucepan, grater, garlic press, colander, frying pan, baking tray, ovenproof dish and bowl.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Mature Cheddar Cheese** 7)	30g	40g	60g
Leek**	1	1½	2
Garlic Clove**	1	2	2
Ciabatta 13)	1	2	2
Creme Fraiche** 7)	150g	225g	300g
Vegetable Stock Paste	15g	25g	30g
Wholegrain Mustard 9)	17g	17g	34g
Grated Hard Italian Style Cheese** 7) 8)	40g	60g	80g
Cider Vinegar 14)	15ml	22ml	30ml
Baby Leaf Mix**	50g	70g	100g
British Smoked Bacon Lardons**	90g	120g	180g
Pantry	2P	3P	4P
Reserved Potato Water*	100ml	150ml	200ml
Olive Oil for the Garlic Bread*	1 tbsp	2 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp	1 tsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g	Custom Recipe	
			Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>584g</b>	<b>100g</b>	<b>629g</b>	<b>100g</b>
Energy (kJ/kcal)	3297 /788	565 /135	3785 /905	602 /144
Fat (g)	45.8	7.8	55.0	8.7
Sat. Fat (g)	23.3	4.0	26.2	4.2
Carbohydrate (g)	76.2	13.1	77.1	12.3
Sugars (g)	10.6	1.8	10.6	1.7
Protein (g)	23.5	4.0	31.2	5.0
Salt (g)	3.15	0.54	4.38	0.70

Nutrition for uncooked ingredients based on 2 person recipe.

Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

7) Milk 8) Egg 9) Mustard 13) Cereals containing gluten 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

You can recycle me!

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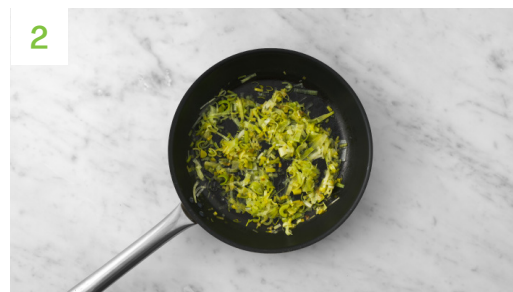
## Get Prepped

Bring a large saucepan of **water** with ½ **tsp salt** to the boil for the **potatoes**. Peel and slice the **potatoes** into 1cm thick rounds.

Grate the **Cheddar cheese**.

Trim the root and dark green leafy parts from the **leek** and discard. Halve lengthways, then thinly slice.

Peel and grate the **garlic** (or use a garlic press).



## Fry the Leek

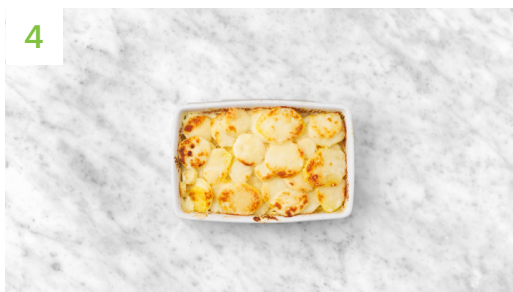
Once your pan of **water** is boiling, add the **potato slices** and simmer until you can easily slip a knife through, 8-12 mins.

Once cooked, reserve some of the **potato water** (see pantry for amount), then carefully drain the **potatoes** in a colander. In the meantime, heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, add the **leek** and season with **salt** and **pepper**. Cook, stirring occasionally, until softened, 4-6 mins. Meanwhile, preheat your grill to the highest setting.

### + Add Bacon Lardons

Add the **bacon** to the pan with the **leek**. Fry for the same amount of time. **IMPORTANT: Wash hands and utensils after handling raw meat. Cook it thoroughly.**



## Layer your Gratin

Lay **half** the **cooked potato slices** in layers in an appropriately sized ovenproof dish and pour over **half** the **creamy leek sauce**.

Repeat with the remaining **potato slices** and **creamy sauce**, then sprinkle over the **Cheddar** to finish.

Once the **garlic ciabatta** is ready, remove from the grill and grill your **gratin** until golden brown and bubbly, 4-6 mins. **TIP: Pop the dish onto a baking tray to catch any drips.**



## Salad Dressing Time

Meanwhile, in a medium bowl, combine the **cider vinegar**, **sugar** and **olive oil for the dressing** (see pantry for both amounts). Season with **salt** and **pepper**, then mix well.

Cut the **garlic ciabatta** diagonally into triangles.



## Grill the Ciabatta

Halve the **ciabatta** and lay onto a baking tray, cut-side up. Spread over the **garlic** and drizzle with the **olive oil for the garlic bread** (see pantry for amount).

Grill until golden, 5-6 mins.

Meanwhile, once your **leeks** have softened, add the **creme fraiche**, **vegetable stock paste**, **wholegrain mustard** (add less if you'd prefer), **hard Italian style cheese** and **reserved potato water**. Stir well to combine.

Bring to the boil and simmer for 1-2 mins, then remove from the heat. Season to taste with **salt** and **pepper**.



## Finish and Serve

Just before you're ready to serve, toss the **baby leaves** in the **dressing**.

Carefully slice your **potato gratin** into portions and share between your plates.

Serve the **garlic ciabatta triangles** and **salad** alongside.

## Enjoy!