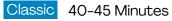


Blue Cheese, Cheddar and Bacon Gratin



with Apple Salad





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

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Garlic Clove**	1	2	2
Mature Cheddar Cheese** 7)	60g	90g	120g
Bacon Lardons**	60g	90g	120g
Creme Fraiche** 7)	150g	225g	300g
Chicken Stock Paste	10g	15g	20g
Blue Cheese** 7)	30g	45g	60g
Apple**	1	1	2
Wholegrain Mustard 9)	8g	17g	17g
Premium Baby Leaf Mix**	50g	75g	100g
Pantry	2P	3P	4P
Reserved Potato Water*	75ml	100ml	150ml
Sugar for the Dressing*	½ tsp	3⁄4 tsp	1 tsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving 462g	Per 100g 100g
Energy (kJ/kcal)	3111/743	674/161
Fat (g)	50.4	10.9
Sat. Fat (g)	26.9	5.8
Carbohydrate (g)	53.6	11.6
Sugars (g)	10.9	2.4
Protein (g)	24.9	5.4
Salt (g)	5.04	1.09

Nutrition for uncooked ingredients based on 2 person recipe. Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 9) Mustard

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, milk, egg, mustard, celery, soya, 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.

Contact

Let us know what you think!

Share your creations with **#HelloFreshSnaps** Head to <u>hellofresh.co.uk</u> or use our app to rate this recipe

HelloFresh UK

Packed in the UK The Fresh Farm 60 Worship St, London EC2A 2EZ

You can recycle me!





Get Prepped

Layer your Gratin

over the creamy sauce.

the top.

Lay the cooked potato slices in layers in an

appropriately sized dish, scattering a handful of

Cheddar cheese between each layer, then pour

Sprinkle the blue cheese and bacon evenly over

Bake your gratin on the top shelf of your oven until

golden brown and bubbly, 15-20 mins. TIP: Put the

dish onto a baking tray to catch any drips.

Preheat your oven to 220°C/200°C fan/gas mark 7. 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.

Meanwhile, peel and grate the **garlic** (or use a garlic press). Grate the **Cheddar cheese**.



Cook the Bacon

Once boiling, add the **potato slices** to your pan of **water** 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 medium frying pan on medium-high heat.

Once hot, add the **bacon lardons**. Stir-fry until golden, 4-5 mins, then transfer to a small bowl and set aside. **IMPORTANT**: *Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.*



Salad Time

Meanwhile, quarter, core and thinly slice the **apple** (no need to peel).

In a medium bowl, combine the **wholegrain mustard**, **sugar** and **olive oil for the dressing** (see pantry for both amounts). Season with **salt** and **pepper** and stir to combine. **TIP**: *Add a splash of hot water to loosen if needed.*



Make the Creamy Sauce

Return the **bacon** pan to medium-high heat. Once hot, fry the **garlic** in the **bacon fat**, 1 min.

Add the **creme fraiche**, **chicken stock paste** and **reserved potato water** to the pan.

Mix together, bring to the boil, 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 leaf salad** and **apple** in the bowl of **mustard dressing**.

Slice your **potato gratin** into portions and share between your plates.

Serve with your **apple salad** alongside.

Enjoy!