



Blue Cheese, Cheddar and Bacon Gratin with Apple Salad

Classic 40-45 Minutes

42



Potatoes



Garlic Clove



Mature Cheddar
Cheese



Bacon Lardons



Creme Fraiche



Chicken Stock
Paste



Blue Cheese



Apple



Wholegrain Mustard



Premium Baby
Leaf Mix

Pantry Items

Oil, Salt, Pepper, Sugar, Olive Oil

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	¾ 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	Per 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

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Get Prepped

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**.



Layer your Gratin

Lay the **cooked potato slices** in layers in an appropriately sized dish, scattering a handful of **Cheddar cheese** between each layer, then pour over the **creamy sauce**.

Sprinkle the **blue cheese** and **bacon** evenly over the top.

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.



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!