



Blue Cheese Dauphinoise Pie with Leek and Green Beans

Classic 45 Minutes • 1 of your 5 a day • Veggie

21



-  Potatoes
-  Leek
-  Garlic Clove
-  Creme Fraiche
-  Vegetable Stock Paste
-  Grated Hard Italian Style Cheese
-  Blue Cheese
-  Puff Pastry Sheet
-  Green Beans

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Saucepan, Measuring Jug, Colander, Garlic Press, Frying Pan, Ovenproof Dish and Lid.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Reserved Potato Water for cooking*	75ml	100ml	150ml
Leek**	1	2	2
Garlic Clove**	2	3	4
Crema Fraiche** 7)	150g	225g	300g
Vegetable Stock Paste 10)	10g	15g	20g
Grated Hard Italian Style Cheese** 7) 8)	25g	40g	40g
Blue Cheese** 7)	30g	45g	60g
Puff Pastry Sheet** 13)	¾ roll	1 roll	1½ rolls
Green Beans**	150g	200g	300g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	627g	100g
Energy (kJ/kcal)	4282/1023	683/163
Fat (g)	62	10
Sat. Fat (g)	36	6
Carbohydrate (g)	95	15
Sugars (g)	14	2
Protein (g)	23	4
Salt (g)	2.42	0.39

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 10) Celery 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Packed in the UK

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Cook the Potatoes

Preheat your oven to 200°C. Remove the puff pastry from the fridge. Bring a large saucepan of **water** with ½ **ts**p salt to the boil for the **potatoes**. Peel and slice the **potatoes** into 1cm thick rounds. Once boiling, add the **potato slices** to the **water** and simmer until just tender, 8-12 mins. **TIP:** The potatoes are cooked when you can easily slip a knife through them. Once cooked, reserve some of the **potato cooking water** (see ingredients for amount), then carefully drain in a colander.



Bake the Pie

Lay the **cooked potato slices** in layers in an appropriately sized ovenproof dish, then pour over the **creamy sauce**. Carefully bang the dish on a hard surface to remove air bubbles. Lay the **pastry** on top of the **filling** and trim the edges to the size of the dish. **TIP:** Don't worry if the pastry goes over the edge of the dish a little. Brush the **pastry** with a little **milk** if you have some. Bake on the top shelf of your oven until golden brown and bubbly, 20-25 mins.



Get Prepped

Meanwhile, trim the root and the dark green leafy part from the **leek**. Halve lengthways, then thinly slice. Peel and grate the **garlic** (or use a garlic press).



Cook the Beans

Meanwhile, clean your frying pan and trim the **green beans**. When the **pie** has 10 mins left, heat a drizzle of **oil** in the (now empty) pan on medium-high heat. When hot, add the **green beans** and stir-fry until starting to char, 2-3 mins. Stir in the remaining **garlic**, turn the heat down to medium and cook for 1 min. Then add a splash of **water** and immediately cover with a lid or some foil. Allow to cook until the **beans** are tender, 4-5 mins. Remove the pan from the heat.



Sauce Things Up

Heat a drizzle of **oil** in a large frying pan on medium heat. Add the **leek** and cook until softened, 4-6 mins, stirring occasionally. Add **half** the **garlic** and cook until fragrant, 30 secs. Then add the **crema fraiche**, **vegetable stock paste**, **reserved potato water** and the **grated hard Italian style cheese**. Mix together, bring to the boil, then remove from the heat. Stir in the **blue cheese** until smooth, then season to taste with **salt** and **pepper**.



Serve

Once cooked, serve the **pie** with the **green beans** alongside.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.