



Blue Cheese Dauphinoise Pie with Leek and Garlicky Green Beans

Classic 40-45 Minutes • 2 of your 5 a day

20



Puff Pastry



Potatoes



Leek



Garlic Clove



Creme Fraiche



Vegetable Stock Paste



Grated Hard Italian Style Cheese



Blue Cheese



Green Beans



Bacon Lardons

Pantry Items

Oil, Salt, Pepper

CUSTOM RECIPE

This is a Custom recipe. If you chose to swap, upgrade or double up on protein, then just follow the instructions on the back of this card.

Happy cooking!

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, peeler, garlic press, frying pan, ovenproof dish and lid.

Ingredients

Ingredients	2P	3P	4P
Puff Pastry** (13)	¾ roll	1 roll	1½ rolls
Potatoes	450g	700g	900g
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*** (8)	25g	40g	40g
Blue Cheese** (7)	30g	45g	60g
Green Beans**	150g	200g	300g
Bacon Lardons**	90g	120g	180g

Pantry	2P	3P	4P
Reserved Potato Water*	75ml	100ml	150ml

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	4285/1024	684/164
Fat (g)	61.8	9.9
Sat. Fat (g)	37.0	5.9
Carbohydrate (g)	97.4	15.5
Sugars (g)	16.11	2.6
Protein (g)	24.5	3.9
Salt (g)	2.51	0.40

Custom Recipe	Per serving	Per 100g
for uncooked ingredient	671g	100g
Energy (kJ/kcal)	4773/1141	711/170
Fat (g)	71.0	10.6
Sat. Fat (g)	40.0	5.9
Carbohydrate (g)	93.3	14.6
Sugars (g)	16.2	2.4
Protein (g)	32.2	4.8
Salt (g)	3.74	0.56

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

Allergens

7) Milk 8) Egg 10) Celery 13) Cereals containing gluten

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.

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Cook the Potatoes

Preheat your oven to 220°C/200°C fan/gas mark 7. Remove the **puff pastry** from your fridge.

Bring a large saucepan of **water** with ½ **tsp salt** to the boil. 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.

Once cooked, reserve some of the **potato water** (see pantry for amount), then carefully drain in a colander.



Bake your 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.

Cover with the **puff pastry** (see ingredients for amount), trimming off any excess. Press some over the side of the dish if you can, or just sit it on top. Make a small hole in the middle - this allows the steam to escape. **TIP:** *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. **TIP:** *Put the dish onto a baking tray to catch any drips.*



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). Heat a drizzle of **oil** in a large frying pan on medium heat.

Once hot, add the **leek** and cook until softened, 4-6 mins, stirring occasionally.

CUSTOM RECIPE

If you've chosen to add **bacon lardons** to your meal, fry them with the **leek** for the same amount of time, then continue as instructed.

IMPORTANT: *Wash your hands and equipment after handling raw meat. Cook lardons thoroughly.*



Bring on 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 frying pan on medium-high heat. Once hot, add the **green beans** and stir-fry until starting to char, 2-3 mins.

Stir in the remaining **garlic**, then turn the heat down to medium and cook for 1 min.

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 from the heat.



Sauce Things Up

Stir **half** the **garlic** into the **leek** and cook until fragrant, 30 secs.

Add the **crema fraiche**, **veg stock paste**, **reserved potato water** and **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 your **dauphinoise pie** with the **garlicky green beans** alongside.

Enjoy!