



# Cheesy Garlicky Dauphinoise with Monterey Jack

Special Sides 30 Minutes

1A



Potatoes



Echalion Shallot



Garlic Clove



Vegetable Stock  
Paste



Monterey Jack  
Cheese



Creme Fraiche



Grated Hard Italian  
Style Cheese

## Before you start

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

## Cooking tools, you will need:

Saucepan, Colander, Garlic Press, Grater, Frying Pan and Ovenproof Dish.

## Ingredients

	Quantity
Potatoes**	450g
Echalion Shallot**	1
Garlic Clove	2
Monterey Jack Cheese** 7)	30g
Water for the Sauce*	75ml
Vegetable Stock Paste 10)	10g
Creme Fraiche** 7)	150g
Grated Hard Italian Style Cheese** 7) 8)	40g

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

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	372g	100g
Energy (kJ/kcal)	2136/511	575/138
Fat (g)	33	9
Sat. Fat (g)	17	5
Carbohydrate (g)	46	12
Sugars (g)	4	1
Protein (g)	18	5
Salt (g)	1.68	0.45

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk 8) Egg 10) Celery

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

Thumbs up or thumbs down?

Head online or use our app to rate this recipe

You made this, now show it off! Share your creations with us: #HelloFreshSnaps

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

You can recycle me!



1



2



3



## Boil the Potatoes

a) Bring a medium saucepan of **water** to the boil with  $\frac{1}{2}$  **tsp** of **salt** and preheat your oven to 220°C.

b) Peel the **potato** and slice into 1cm wide rounds.

c) Pop the **potato** into your pan of boiling water and cook until just tender, 10-12 mins.

**TIP:** *The potato is cooked when you can easily slip a knife through, but be careful - you don't want the potato to overcook.*

d) Once cooked, reserve some of the **potato cooking water** (see ingredients for amount), then carefully drain in a colander and set aside.

## Finish the Prep

a) Meanwhile, halve, peel the thinly slice the **shallot**.

b) Peel and grate the **garlic** (or use a **garlic press**). Grate the **Monterey Jack cheese**.

c) Heat a drizzle of **oil** in a frying pan on medium heat. Once hot, add the **shallot** and fry until softened, 4-5 mins. Stir in the **garlic** and cook for 1 min, then pour in the reserved **potato cooking water** (see ingredients for amount) and **vegetable stock paste**.

d) Bring to the boil and simmer until reduced slightly, 1-2 mins. Stir in the **creme fraiche**, bring to the boil then remove from the heat.

## Bake

a) Stir the **Monterey Jack** and **half** the **hard Italian style cheese** into the **sauce**, then taste and add **salt** and **pepper** if you feel it needs it.

b) Layer **half** the **potatoes** into a small ovenproof dish, then pour on **half** the **sauce**.

**TIP:** *Add a splash more water if the potatoes look dry.*

c) Layer in the remaining **potatoes** and pour in the remaining **sauce**.

d) Sprinkle over the remaining **hard Italian style cheese**, then bake in your oven until golden and bubbling, 15-20 mins.

Enjoy!