



# Double Cooked Rosemary Salted Chips with Truffle Mayo

Special Sides 45 Minutes

2A



Potatoes



Rosemary



Plain Flour



Garlic Salt



Mayonnaise



Truffle Zest

## Before you start

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

## Cooking tools, you will need:

Kettle, Baking Tray, Large Saucepan with Lid, Colander, Small Bowl, Serving Dish.

## Ingredients

	Quantity
Potatoes**	450g
Rosemary**	1 bunch
Plain Flour <b>13</b> )	24g
Garlic Salt	1 sachet
Mayonnaise <b>8</b> ) <b>9</b> )	2 sachets
Truffle Zest	1 sachet

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

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>274g</b>	<b>100g</b>
Energy (kJ/kcal)	1197 /286	437 /104
Fat (g)	8	3
Sat. Fat (g)	1	1
Carbohydrate (g)	51	19
Sugars (g)	1	0
Protein (g)	5	2
Salt (g)	1.01	0.37

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

8) Egg 9) Mustard 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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1



2



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## Prep

**a)** Fill and boil your kettle. Preheat your oven to 220°C.

**b)** Pour a good glug of **oil** onto a baking tray (to completely cover the bottom) and pop onto the top shelf of your oven. Pour the **boiling water** into a large saucepan on high heat with **½ tsp of salt**.

**c)** Chop the **potatoes** lengthways into 2cm slices, then chop into 2cm wide chips.

**d)** Carefully add the **potatoes** to the **boiling water** and cook for 4-5 mins or until the edges have softened when you poke them with a knife.

## Shake Shake

**a)** Meanwhile, pick the **rosemary leaves** from their stalks and roughly chop (discard the **stalks**).

**b)** Once the **potatoes** are ready, drain in a colander, pop back into the pan then sprinkle on the **flour**, **rosemary** and **garlic salt**. Pop a lid on the pan and give your pan a shake to fluff up the **potato** and coat it evenly.

**c)** Take your hot baking tray out of your oven and carefully transfer your **potatoes** onto it in a single layer, turning in the **oil**.

**d)** Season the **potatoes** with **salt**, then roast on the top shelf of your oven until golden, 30-40 mins. Turn halfway through.

## Serve

**a)** Meanwhile, pop the **mayo** and **truffle zest** in a small bowl and mix together.

**b)** Once the **wedges** are cooked, remove from the oven and pop onto a serving dish.

**c)** Serve with the **truffle mayo** alongside for dipping.

## Enjoy!