



Double Cooked Rosemary Salted Chips with Truffle Mayo

Special Sides 45 Minutes • Veggie

1A



Potatoes



Rosemary



Plain Flour



Garlic Salt



Mayonnaise



Truffle Zest

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Kettle, baking tray, saucepan, colander and bowl.

Ingredients

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

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	274g	100g
Energy (kJ/kcal)	1236/295	451/108
Fat (g)	9	3
Sat. Fat (g)	1	1
Carbohydrate (g)	53	19
Sugars (g)	3	1
Protein (g)	5	2
Salt (g)	1.02	0.37

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

8) Egg 9) Mustard 13) 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..

Contact

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Chop the Chips

a) Preheat your oven to 220°C. Boil a full kettle.

b) Pour enough **oil** into a deep baking tray to cover the bottom and pop in the oven.

c) Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel).

d) Pour the **boiling water** into a large saucepan on high heat with $\frac{1}{2}$ **tsp** of **salt**. Add the **potatoes** to the **boiling water** and cook until the edges have softened when you poke them with a knife, 5-6 mins.

Shake Things Up

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**.

c) Shake to fluff up the **potatoes**, then carefully add them to the hot baking tray in a single layer, turning in the **oil**.

d) Roast on the top shelf until golden, 25-30 mins. Turn halfway through.

Finish and Serve

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

b) Once the **chips** are cooked, remove from the oven and transfer to a serving dish.

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

Enjoy!