



Italian Style Butter Bean Hotpot with Creamy Potato Top and Tenderstem®

Classic 35-40 Minutes • 3 of your 5 a day • Veggie

40



Potatoes



Garlic Clove



Italian Olives



Sliced Mushrooms



Finely Chopped Tomatoes with Basil



Butter Beans



Vegetable Stock Paste



Creme Fraiche



Grated Hard Italian Style Cheese



Tenderstem® Broccoli

Recipe Update

Due to quality issues with **green beans**, you'll instead receive **Tenderstem® broccoli**. As such, the recipe photos are slightly different to what your dish will look like. Don't worry, we've updated the instructions so it'll still be just as delicious!

Pantry Items

Oil, Salt, Pepper, Sugar, Butter

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, garlic press, frying pan, bowl, kettle, ovenproof dish and colander.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Garlic Clove**	2	3	4
Italian Olives	30g	60g	60g
Sliced Mushrooms**	80g	120g	180g
Finely Chopped Tomatoes with Basil	1 carton	1½ cartons	2 cartons
Butter Beans	1 carton	1½ cartons	2 cartons
Vegetable Stock Paste (10)	10g	15g	20g
Crème Fraiche** (7)	150g	225g	300g
Grated Hard Italian Style Cheese** (7) (8)	25g	40g	40g
Tenderstem® Broccoli**	80g	150g	150g
Pantry	2P	3P	4P
Sugar for the Sauce*	½ tsp	¾ tsp	1 tsp
Butter for the Sauce*	20g	30g	40g

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	739g / 3134 / 749	100g / 424 / 101
Fat (g)	41.9	5.7
Sat. Fat (g)	23.3	3.2
Carbohydrate (g)	72.3	9.8
Sugars (g)	16.9	2.3
Protein (g)	21.7	2.9
Salt (g)	4.86	0.66

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

Allergens

7) Milk 8) Egg 10) Celery

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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Get Prepped

Bring a medium saucepan of **water** to the boil with **½ tsp salt**. Slice the **potatoes** into 1cm thick rounds.

Peel and grate the **garlic** (or use a garlic press). Roughly chop the **olives**.

When boiling, add the **potato slices** to the **water** and simmer until tender, 15-20 mins. Once cooked, carefully drain in a colander.



Layer up your Hotpot

Fill and boil your kettle.

When the **bean mixture** has thickened, taste and add **salt** and **pepper** if needed, then transfer to an appropriately sized ovenproof dish.

Layer over the **potato slices**, overlapping them. Spoon over the **creamy sauce** in an even layer.

Grill the **hotpot** until golden, 5-7 mins. **TIP:** Put the dish onto a baking tray to catch any drips.



Start the Filling

Meanwhile, heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, add the **mushrooms** and season with **salt** and **pepper**. Fry, stirring occasionally, until browned, 4-5 mins.

Stir in the **garlic** and cook for 1 min more. Pour in the **chopped tomatoes**, **butter beans** (and their liquid), **olives** and **veg stock paste**.

Stir in the **sugar** and **butter for the sauce** (see pantry for both amounts) and bring to the boil. Simmer, stirring occasionally, until thickened, 10-12 mins.



Bring on the Broccoli

While your **hotpot** grills, pop your (now empty) **potato pan** on high heat with **½ tsp salt** and the **boiling water** from the kettle.

Bring back to the boil, then add the **broccoli** and cook until just tender, 3-5 mins.

Once cooked, drain in a colander, then return to the pan. Season with **salt** and **pepper**. Toss in **olive oil** if you'd like.



Finish the Prep

Meanwhile, preheat your grill to high.

In a small bowl, combine the **crème fraiche** and **grated hard Italian style cheese**. Season with **salt** and **pepper**. Mix together.

Halve any **broccoli stems** lengthways.



Serve

When your **butter bean hotpot** is ready, allow to stand for 2 mins before serving.

Share between your plates with the **Tenderstem®** alongside.

Enjoy!