

Leek & Potato Gratin with Goat's Cheese and Spinach





Before you start

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

Basic cooking tools, you will need: Large Saucepan, Colander, Large Frying Pan, Measuring Jug and Ovenproof Dish.

Ingredients

2P	3P	4P
1 small pack	1 large pack	2 small packs
2	3	4
½ bunch	¾ bunch	1 bunch
1 sachet	1½ sachets	2 sachets
150ml	225ml	300ml
1	1½	2
1 pack	1½ packs	2 packs
25g	25g	50g
2 tbsp	3 tbsp	4 tbsp
1 smal bag	1 small bag	1 large bag
100g	150g	225g
	pack 2 ½ bunch 1 sachet 150ml 1 1 1 pack 25g 2 tbsp 1 smal bag	раск раск 2 3 ½ bunch ¼ bunch 1 sachet ½ sachets 150ml 225ml 1 1½ sachets 1 1½ sachets 1 1½ 1 1½ 1 1½ 1 1½ 25g 25g 3 3 tbsp 1 1%

Nutrition

	Per serving	Per 100g
for uncooked ingredient	619g	100g
Energy (kJ/kcal)	3033 /725	490/117
Fat (g)	46	7
Sat. Fat (g)	22	4
Carbohydrate (g)	60	10
Sugars (g)	9	1
Protein (g)	28	5
Salt (g)	2.06	0.33

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 10) Celery 13) Gluten

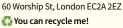
Wash your hands before and after handling ingredients. Wash fruit, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly in-between uses.

Contact

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1. Prep the Veggies

Bring a large saucepan of **water** to the boil with a pinch of **salt** for the potatoes. Chop the **potatoes** into 2cm chunks (no need to peel). Trim the root and the dark green leafy part from the **leek**. Halve lengthways then slice widthways. Add the **potato** to the pan of boiling **water** and simmer until cooked, 15-20 mins. **TIP**: *The potato is cooked when you can easily slip a knife through*. Once cooked, drain in a colander.



2. Cook the Leek

Meanwhile, heat a splash of **oil** in a wide-bottomed saucepan on medium heat. Add the **leek** and cook for 5 mins, stirring frequently. **TIP:** You want the leeks to soften but not brown. Meanwhile, roughly chop the **flat leaf parsley** (stalks and all).



3. Simmer the Leek

Add the **stock powder** to the **leek** along with the **water** (see ingredients for amount). Stir to dissolve the **stock powder**, then reduce the heat to low and leave to simmer until the **stock** has reduced by half, 5-7 mins.



4. Make the Crust

Meanwhile, cut each **goat's cheese log** into eight even slices. Keep to one side. Combine the **hard Italian style cheese** with the **panko breadcrumbs** in a bowl. Season with a pinch of **salt** and **pepper** and mix in the **olive oil** (see ingredients for amount). Keep to one side. Preheat your grill to its highest setting.



5. Make the Gratin Base

Add the **baby spinach** a handful at a time to your **leek mixture**, stir and cook for a further 2 mins until wilted. Your **potato** should be cooked and drained by now, so add it to the pan with the **veggies**. Sprinkle in the **parsley** and stir in the **crème fraîche**. Lower the heat and warm until the **crème fraîche** starts to bubble. Remove from the heat and season to taste with **salt** and **pepper**.



6. Grill and Serve!

Spoon the **mixture** into an ovenproof dish and sprinkle the **cheesy breadcrumbs** on top. Arrange the **goat's cheese slices** on top and pop under your grill for 3-5 mins. You want the **goat's cheese** to melt and the **crumb** to brown nicely. *TIP: Keep an eye on it - you don't want to burn the crust!* Serve your **leek and potato gratin** in shallow bowls. **Enjoy!**

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