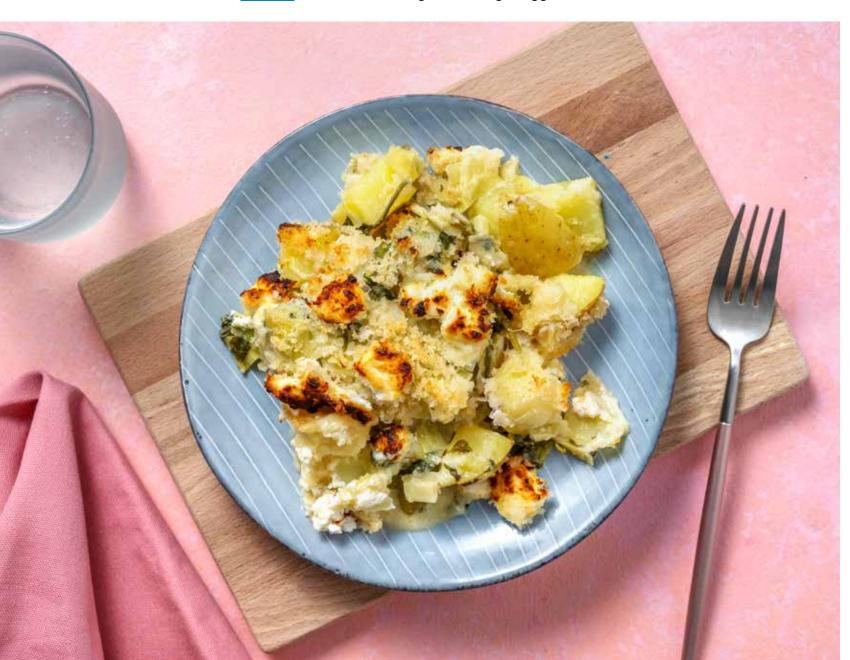


Leek & Potato Gratin

with Spinach and Goat's Cheese

Classic 40 Minutes • 1 of your 5 a day • Veggie











Potatoes



Vegetable Stock Paste



Panko Breadcrumbs





Baby Spinach



Creme Fraiche



Goat's Cheese

Before you start

Our fruit and veggies need a little wash before you

Cooking tools, you will need:

Saucepan, Colander, Bowl and Ovenproof Dish.

Ingredients

	2P	3P	4P	
Potatoes**	450g	700g	900g	
Leek**	2	3	4	
Water for the Sauce*	150ml	225ml	300ml	
Vegetable Stock Paste 10)	10g	15g	20g	
Panko Breadcrumbs 13)	25g	50g	50g	
Olive Oil for the Crumb*	2 tbsp	3 tbsp	4 tbsp	
Baby Spinach**	100g	150g	200g	
Creme Fraiche** 7)	150g	225g	300g	
Goat's Cheese** 7)	125g	188g	250g	
*Not Included **Store in the Fridge				

Nutrition

	Per serving	Per 100g
for uncooked ingredient	676g	100g
Energy (kJ/kcal)	2949 /705	436 /104
Fat (g)	47	7
Sat. Fat (g)	21	3
Carbohydrate (g)	60	9
Sugars (g)	8	1
Protein (g)	23	3
Salt (g)	1.83	0.27

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 10) Celery 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.

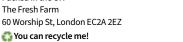
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Prep the Veggies

Preheat your oven to 220°C. Bring a large saucepan of water to the boil with 1/2 tsp 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 thinly slice widthways. When boiling, add the potatoes to the water and cook until you can easily slip a knife through, 15-20 mins. Once cooked, drain your potatoes in a colander and keep to one side.



Cook the Leek

Meanwhile, heat a splash of oil in a wide bottomed saucepan on medium heat. Add your leek and cook until soft, 4-5 mins, stirring frequently.



Simmer the Leek

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



Make the Crust

Meanwhile, pop the panko breadcrumbs in a bowl. Season with salt and pepper then mix in the **olive oil** (see ingredients for amount). Keep to one side.



Make the Gratin Base

Add the baby spinach to your leek mixture a handful at a time until wilted, 1-2 mins. Your potatoes should be cooked and drained by now - add them to the pan as well. Stir in the **creme** fraiche. Lower the heat and warm until the creme fraiche starts to bubble. Remove from the heat and season to taste with salt and pepper if needed.



Bake and Serve

Spoon the **mixture** into an ovenproof dish and sprinkle the **breadcrumbs** on top. Crumble the goat's cheese on top and pop it on the top shelf of your oven for 8-10 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 deep bowls.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.