



Leek & Potato Gratin

with Spinach and Goat's Cheese

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

20



Potatoes



Leek



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 use them!

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.

Contact

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Prep the Veggies

Preheat your oven to 220°C. Bring a large saucepan of **water** to the boil with $\frac{1}{2}$ 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.



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.



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.



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.



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.



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.