



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, Measuring Jug, 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
Crema Fraiche** (7)	150g	225g	300g
Goat's Cheese** (7)	75g	150g	150g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	651g	100g
Energy (kJ/kcal)	2896/692	445/106
Fat (g)	43	7
Sat. Fat (g)	22	3
Carbohydrate (g)	59	9
Sugars (g)	10	1
Protein (g)	19	3
Salt (g)	1.58	0.24

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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1



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 **leeks**. 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.

2



Cook the Leeks

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

3



Simmer the Leeks

Add the **water for the sauce** (see ingredients for amount) to the **leeks** 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.

4



Make the Crumb

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

5



Assemble the Gratin Base

Add the **baby spinach** to your **leek mixture** a handful at a time until wilted and piping hot, 1-2 mins. Add the **cooked potatoes** to the pan as well. Stir in the **crema fraiche**. Lower the heat and warm until the **crema fraiche** starts to bubble. Remove from the heat and season to taste with **salt** and **pepper** if needed.

6



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 turn golden brown. **TIP:** Keep an eye on it so it doesn't burn. Serve your **leek and potato gratin** in bowls or plates.

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.