



Mini Cheesy Hasselback Potatoes

with Ranch Style Dipping Sauce

Special Sides 55 Minutes

2A



Salad Potatoes



Garlic Clove



Chives



Soured Cream



Monterey Jack Cheese

Before you start

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

Cooking tools, you will need:

Wooden Spoons, Baking Tray, Aluminum Foil, Kitchen Shears, Grater, Bowl.

Ingredients

	Quantity
Salad Potatoes**	350g
Garlic Clove	1
Chives**	1 bunch
Soured Cream 7)**	75g
Monterey Jack Cheese 7)**	60g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	248g	100g
Energy (kJ/kcal)	1283 /307	517 /124
Fat (g)	16	7
Sat. Fat (g)	10	4
Carbohydrate (g)	31	12
Sugars (g)	4	2
Protein (g)	11	5
Salt (g)	0.62	0.25

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk

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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 You can recycle me!



1



2



3



Prep the Potatoes

a) Preheat your oven to 200°C.

b) Place a few **potatoes** at a time in between two wooden spoon handles (see picture). Make slices widthways at 3mm intervals, making sure not to cut the whole way through.

c) Repeat with the remaining **potatoes**, put the **potatoes** on a tray. Season with a generous pinch of **salt** and **pepper** and drizzle with **oil**.

d) Toss to coat then roast on the top shelf of your oven until golden and tender, 35-40 mins.

Make the Ranch

a) Meanwhile, peel the **garlic clove** and pop into a square of foil with a drizzle of **oil** and scrunch to enclose it.

b) Roast on a baking tray in your oven until soft, 10-12 mins.

c) Finely chop your **chives** (or use scissors).

d) Once the **garlic** has cooked, remove from the oven, carefully remove from the foil and pop on a board.

e) Mash the **garlic** with a fork and pop into a small bowl with the **soured cream** and **chives**. Generously season with cracked **black pepper**. Mix together.

Finish & Serve

a) Grate the **cheese**.

b) When the **potatoes** have 10 minutes left, sprinkle over the **cheese** and return to the oven to melt.

c) Pop the **cheesy potatoes** on a sharing plate and serve the **ranch style dressing** alongside to dip.

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.