



Proper Cheesy Truffle Wedges

with Mustard Mayo
Special Sides 40 Minutes

N° 1A



Potato



Rosemary



Plain Flour



Grated Hard Italian Style Cheese



Mayonnaise



Wholegrain Mustard



Truffle Zest

Before you start

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

Cooking tools, you will need:

Kettle, Baking Tray, Saucepan with Lid, Colander, Bowl.

Ingredients

	Quantity
Potato**	450g
Rosemary	½ bunch
Plain Flour 13)	8g
Grated Hard Italian Style Cheese 7) 8)**	40g
Mayonnaise 8) 9)	1 sachet
Wholegrain Mustard 9)	1 sachet
Truffle Zest	1 sachet

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	276g	100g
Energy (kJ/kcal)	1279 /306	463 /111
Fat (g)	10	4
Sat. Fat (g)	4	1
Carbohydrate (g)	44	16
Sugars (g)	1	1
Protein (g)	12	4
Salt (g)	1.06	0.38

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 9) Mustard 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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Par-Boil the Potatoes

a) Fill and boil your kettle and preheat your oven to 220C.

b) Pour a good glug of **oil** onto a baking tray (to completely cover the bottom) and pop onto the top shelf of your oven.

c) Pour the boiling **water** into a large saucepan on high heat with ½ tsp of **salt**.

d) Chop the **potatoes** into 2cm wide **wedges** (no need to peel).

e) Carefully add the **potatoes** to the boiling **water** and cook for 5-6 mins or until the edges have softened when you poke them with a knife.

Roast

a) Meanwhile, pick the **rosemary leaves** from their stalks and roughly chop (discard the stalks).

b) Once the **potatoes** are ready, drain in a colander, pop back into the pan then sprinkle on the **flour**, **rosemary** and **hard Italian style cheese**.

c) Pop a lid on the pan and give your pan a shake to fluff up the **potato** and get the **cheese** and **rosemary** onto the **potatoes**.

d) Take your hot baking tray out of your oven, carefully transfer your **potatoes** onto it in a single layer, turning in the **oil**.

e) Season the **potatoes** with **salt**, then roast on the top shelf of your oven until golden, 30-35 mins, turn halfway through.

Finish and Serve

a) Meanwhile, pop the **mayo** and **wholegrain mustard** in a small bowl and mix together. **TIP:** If you don't love mustard, add slightly less.

b) Once the **wedges** are cooked, remove from the oven and pop into a serving dish.

c) Sprinkle over the **truffle zest** and serve with the **mustard mayo** alongside for dipping.

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.