



Proper Cheesy Truffled Wedges with Mustard Mayo Dip

Special Sides 35-40 Minutes • Veggie

1A



Potatoes



Rosemary



Grated Hard Italian
Style Cheese



Mayonnaise



Wholegrain
Mustard



Truffle Zest

Pantry Items
Plain Flour

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Kettle, baking tray, saucepan, colander and bowl.

Ingredients

	Quantity
Potatoes	450g
Rosemary**	½ bunch
Grated Hard Italian Style Cheese** 7) 8)	40g
Mayonnaise 8) 9)	1 sachet
Wholegrain Mustard 9)	17g
Truffle Zest	1 sachet
Plain Flour*	1 tbsp

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	276g	100g
Energy (kJ/kcal)	1307 /312	474 /113
Fat (g)	10.8	3.9
Sat. Fat (g)	4.1	1.5
Carbohydrate (g)	44.8	16.2
Sugars (g)	2.9	1.0
Protein (g)	11.7	4.2
Salt (g)	1.06	0.38

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 9) Mustard

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email..

Contact

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Par-Boil the Potatoes

- Preheat your oven to 240°C/220°C fan/gas mark 9. Boil a full kettle.
- Pour enough **oil** into a deep baking tray to cover the bottom and pop into the oven.
- Chop the **potatoes** into 2cm wide wedges (no need to peel).
- Pour the **boiling water** into a large saucepan on high heat with ½ **tsp salt**. Boil the **potatoes** for 7-8 mins or until the edges are soft.

Roast the Wedges

- Meanwhile, pick the **rosemary leaves** from their stalks and roughly chop (discard the stalks).
- When ready, drain the **potatoes** in a colander, then pop back into the pan.
- Sprinkle with the **flour** (see ingredients for amount), **rosemary** and **hard Italian style cheese**. Gently shake to fluff up and coat the **potatoes**.
- Carefully add them to the hot baking tray in a single layer, turning in the **oil**. Roast on the top shelf of your oven until golden, 25-35 mins. Turn halfway through.

Finish and Serve

- While the **wedges** roast, pop the **mayo** and **wholegrain mustard** into a small bowl and mix together. **TIP: Add slightly less mustard if you don't love the flavour!**
- Once the **wedges** are cooked, remove from the oven and transfer to a serving dish. Sprinkle with as much **truffle zest** as you'd like.
- Serve your **cheesy truffled wedges** with the **mustard mayo** alongside for dipping.

Enjoy!