



Serrano Ham, Blue Cheese and Pear Salad

with Smashed Potatoes, Baby Gem and Mustard Dressing

Calorie Smart 40-45 Minutes • 1 of your 5 a day • Under 650 Calories

26



Potatoes



Pear



Baby Gem Lettuce



Wholegrain Mustard



Dijon Mustard



Cider Vinegar



Serrano Ham



Hazelnuts



Blue Cheese

Pantry Items

Oil, Salt, Pepper, Sugar, Olive Oil

Before you start

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

Cooking tools

Baking tray, bowl and rolling pin.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Pear**	1	2	2
Baby Gem Lettuce**	1	2	2
Wholegrain Mustard 9)	17g	25g	34g
Dijon Mustard 9) 14)	10g	15g	20g
Cider Vinegar 14)	15ml	30ml	30ml
Serrano Ham**	4 slices	6 slices	8 slices
Hazelnuts 2)	20g	30g	30g
Blue Cheese** 7)	30g	60g	60g
Pantry	2P	3P	4P
Sugar for the Dressing*	2 tsp	3 tsp	4 tsp
Olive Oil for the Dressing*	2 tbsps	3 tbsps	4 tbsps

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	2149 /514	481 /115
Fat (g)	23.9	5.4
Sat. Fat (g)	5.4	1.2
Carbohydrate (g)	54.9	12.3
Sugars (g)	17.1	3.8
Protein (g)	22.2	5.0
Salt (g)	3.14	0.70

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Point™ values based on low-cal cooking spray oil.

Allergens

2) Nuts 7) Milk 9) Mustard 14) Sulphites

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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Get Roasting

Preheat your oven to 240°C/220°C fan/gas mark 9.

Chop the **potatoes** into 3cm chunks (no need to peel). Pop onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, roast on the top shelf for 20 mins - you'll roast them for longer once you've crushed them.



Smash your Potatoes

When the **potatoes** have cooked for 20 mins, remove them from the oven.

Use the bottom of a bowl or pan to lightly crush each **potato**.

Drizzle the **smashed potatoes** with more **oil**, then return to the top shelf of your oven until crispy and golden, 10-15 mins.



Prep your Salad

While the **potatoes** roast, quarter the **pear** lengthways, remove the core and chop into small pieces (no need to peel).

Trim the **baby gem**, separate the leaves, then tear into bite-sized pieces.



Hello Serrano

Meanwhile, pop the **Serrano ham** onto another baking tray.

Bake on the middle shelf of your oven until crisp and golden, 5-7 mins, then set aside.

While it bakes, crush the **hazelnuts** in the sachet using a rolling pin.



Make the Mustard Dressing

Put the **wholegrain mustard**, **Dijon mustard** and **cider vinegar** into a large bowl. Add the **sugar** and **olive oil for the dressing** (see pantry for both amounts).

Season with **salt** and **pepper**, mix together and set your **mustard dressing** aside for serving.



Finish and Serve

Add the **lettuce** and **pear** to the **mustard dressing**, toss to coat, then stir through the **smashed potatoes**. Share the **salad** between your bowls.

Snap the **Serrano** into shards and serve on top along with a sprinkle of **blue cheese**.

Enjoy!