



Two Cheese, Leek and Potato Gratin with Apple and Baby Leaf Salad

Classic 35-40 Minutes • 2 of your 5 a day • Veggie

41



Potatoes



Mature Cheddar
Cheese



Leek



Creme Fraiche



Vegetable Stock
Paste



Wholegrain Mustard



Grated Hard
Italian Style Cheese



Apple Cider
Vinegar



Baby Leaf
Mix

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

Saucepan, grater, colander, frying pan, ovenproof dish and bowl.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Mature Cheddar Cheese** 7)	40g	60g	80g
Leek**	1	1½	2
Crema Fraiche** 7)	150g	225g	300g
Vegetable Stock Paste 10)	15g	25g	30g
Wholegrain Mustard 9)	17g	17g	34g
Grated Hard Italian Style Cheese** 7) 8)	40g	60g	80g
Apple**	1	2	2
Cider Vinegar 14)	15ml	22ml	30ml
Baby Leaf Mix**	50g	70g	100g
Pantry	2P	3P	4P
Reserved Potato Water*	100ml	150ml	200ml
Sugar*	½ tsp	1 tsp	1 tsp
Olive Oil for the Dressing*	1 tbsps	1½ tbsps	2 tbsps

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	583g	100g
Energy (kJ/kcal)	2898 /693	497 /119
Fat (g)	42.6	7.3
Sat. Fat (g)	23.7	4.1
Carbohydrate (g)	60.4	10.4
Sugars (g)	14.6	2.5
Protein (g)	21.7	3.7
Salt (g)	2.80	0.48

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

Allergens

7) Milk 8) Egg 9) Mustard 10) Celery 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, cereals containing 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 Prepped

Bring a large saucepan of **water** with **½ tsp salt** to the boil for the **potatoes**. Peel and slice the **potatoes** into 1cm thick rounds.

Grate the **Cheddar cheese**.

Trim the root and dark green leafy parts from the **leek** and discard. Halve lengthways, then thinly slice.



Layer your Gratin

Lay **half the cooked potato slices** in layers in an appropriately sized ovenproof dish and pour over **half the creamy leek sauce**.

Repeat with the remaining **potato** and **creamy sauce**, then sprinkle over the **Cheddar** to finish.

Grill your gratin until golden brown and bubbly, 4-6 mins. **TIP:** Pop the dish onto a baking tray to catch any drips.



Fry the Leek

Once your pan of **water** is boiling, add the **potato slices** and simmer until you can easily slip a knife through, 8-12 mins.

Once cooked, reserve some of the **potato water** (see pantry for amount), then carefully drain the **potatoes** in a colander.

In the meantime, heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, add the **leek** and season with **salt** and **pepper**. Cook, stirring occasionally, until softened, 4-6 mins.



Salad Time

Meanwhile, quarter, core and thinly slice the **apple** (no need to peel).

In a medium bowl, combine the **cider vinegar**, **sugar** and **olive oil for the dressing** (see pantry for both amounts). Season with **salt** and **pepper**, then mix well.



Make the Creamy Sauce

Meanwhile, preheat your grill to the highest setting. Once your **leeks** have softened, add the **creme fraiche**, **vegetable stock paste**, **wholegrain mustard** (add less if you'd prefer), **hard Italian style cheese** and **reserved potato water**. Stir well to combine.

Bring to the boil and simmer for 1-2 mins, then remove from the heat. Season to taste with **salt** and **pepper**.



Finish and Serve

Just before you're ready to serve, toss the **sliced apple** and **baby leaves** in the **dressing**.

Carefully slice your **potato gratin** into portions and share between your plates.

Serve the **apple salad** alongside.

Enjoy!