



# Creamy Sweet Potato Gratin

## with Roasted Tomatoes and Baby Leaf Salad

**Classic** 40-45 Minutes • 3 of your 5 a day

43



Sweet Potato



Potatoes



Garlic Clove



Medium Tomato



Breadcrumbs



Creme Fraiche



Vegetable Stock Paste



Grated Hard Italian Style Cheese



Fresh Pesto



Baby Leaf Mix



Balsamic Glaze



Bacon Lardons

**Pantry Items**  
Oil, Salt, Pepper

### CUSTOM RECIPE

If you chose to add or double up on protein, then just follow the instructions on the back of this card.

Happy cooking!

## 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, garlic press, bowl, frying pan, colander, ovenproof dish and baking tray.

## Ingredients

Ingredients	2P	3P	4P
Sweet Potato	1	2	2
Potatoes	450g	700g	900g
Garlic Clove**	3	4	6
Medium Tomato	2	3	4
Breadcrumbs <b>13</b>	25g	50g	50g
Creme Fraiche** <b>7</b>	150g	225g	300g
Vegetable Stock Paste <b>10</b>	15g	25g	30g
Grated Hard Italian Style Cheese** <b>7</b> <b>8</b>	40g	60g	80g
Fresh Pesto** <b>7</b>	32g	48g	64g
Baby Leaf Mix**	50g	75g	100g
Balsamic Glaze <b>14</b>	12ml	24ml	24ml
Bacon Lardons**	90g	120g	180g
<b>Pantry</b>	<b>2P</b>	<b>3P</b>	<b>4P</b>
Oil for the Breadcrumbs*	1 tbsp	1½ tbsp	2 tbsp
Water for the Sauce*	100ml	150ml	200ml

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g	Custom Recipe	
			Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>684g</b>	<b>100g</b>	<b>729g</b>	<b>100g</b>
Energy (kJ/kcal)	3480 / 832	509 / 122	3968 / 948	544 / 130
Fat (g)	41.7	6.1	50.9	7.0
Sat. Fat (g)	20.8	3.0	23.6	3.2
Carbohydrate (g)	96.7	14.1	97.6	13.4
Sugars (g)	19.9	2.9	19.9	2.7
Protein (g)	19.3	2.8	27.0	3.7
Salt (g)	2.84	0.41	4.07	0.56


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

## Allergens

**7)** Milk **8)** Egg **10)** Celery **13)** Cereals containing gluten  
**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.

 You can recycle me!

HelloFresh UK  
Packed in the UK  
The Fresh Farm  
60 Worship St, London EC2A 2EZ



## Get Prepped

Preheat your oven to 220°C/200°C fan/gas mark 7. Bring a large saucepan of **water** with ½ **tsp salt** to the boil.

Peel and slice the **sweet potato** and **white potatoes** into 1cm thick rounds.

Once boiling, add both types of **potato** to the **water** and simmer until just tender, 8-12 mins.

In the meantime, peel and grate the **garlic** (or use a garlic press). Halve the **tomatoes**.



## Sauce Things Up

In a small bowl, combine the **breadcrumbs** with the **oil for the breadcrumbs** (see pantry for amount). Season with **salt** and **pepper**. Set aside.

Heat a drizzle of **oil** in a large frying pan on medium heat. Once hot, add **half** the **garlic** and cook until fragrant, 1 min.

Stir in the **creme fraiche**, **veg stock paste**, **hard Italian style cheese** and **water for the sauce** (see pantry for amount). Bring to the boil, then remove from the heat.

## CUSTOM RECIPE

If you've chosen to add **bacon lardons** to your meal, add it to the pan before the **garlic**. Stir-fry until golden, 4-5 mins, then add the **garlic** and continue as instructed. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.



## Tomato Time

Pop the ovenproof dish onto one side of a large baking tray, then lay the **tomato** halves onto the other side, cut-side up.

Spread the **tomatoes** with the remaining **garlic**, then season with **salt** and **pepper**.



## Cook your Gratin

Bake on the top shelf of your oven until the **gratin** is golden brown and bubbling and the **tomatoes** have softened, 15-20 mins.



## Hey Pesto

Stir the **pesto** through the **creamy sauce**, then taste and season with **salt** and **pepper** if needed.

Once ready, carefully drain the **potatoes** in a colander and place them in layers in an appropriately sized ovenproof dish. Pour over the **creamy pesto sauce**.

Sprinkle the **crumbs** evenly over the **creamy potatoes**.



## Serve Up

When everything's ready, share the **creamy pesto gratin** between your plates.

Serve the **roasted tomatoes** and **salad** alongside, drizzling the **balsamic glaze** over the **salad leaves** to finish.

Enjoy!