



# Creamy Leek and Butter Bean Hotpot with Buttery Peas

Spring Greens 30-35 Minutes • 1 of your 5 a day • Veggie

21



Potatoes



Leek



Garlic Clove



Butter Beans



Dijon Mustard



Vegetable Stock Paste



Creme Fraiche



Grated Hard Italian Style Cheese



Peas

#### Pantry Items

Oil, Salt, Pepper, Butter



## 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, peeler, colander, garlic press, sieve, ovenproof dish and frying pan.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Leek**	1	1½	2
Garlic Clove**	2	3	4
Butter Beans	1 carton	1½ cartons	2 cartons
Dijon Mustard <b>9) 14)</b>	10g	15g	20g
Vegetable Stock Paste <b>10)</b>	15g	25g	30g
Creme Fraiche** <b>7)</b>	150g	225g	300g
Grated Hard Italian Style Cheese** <b>7) 8)</b>	40g	60g	80g
Peas**	120g	180g	240g
<b>Pantry</b>	<b>2P</b>	<b>3P</b>	<b>4P</b>
Water for the Sauce*	50ml	75ml	100ml
Butter*	10g	15g	20g

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

## Nutrition

Typical Values	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>642g</b>	<b>100g</b>
Energy (kJ/kcal)	2936 / 702	458 / 109
Fat (g)	35.9	5.6
Sat. Fat (g)	21.4	3.3
Carbohydrate (g)	72.7	11.3
Sugars (g)	12.3	1.9
Protein (g)	24.2	3.8
Salt (g)	2.86	0.45

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. Be careful when adding water to hot pans while cooking.

## Contact

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## Get Prepped

Bring a large saucepan of **water** with  $\frac{1}{2}$   **tsp salt** to the boil. Peel and slice the **potatoes** into 1cm thick rounds.

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

Once cooked, carefully drain in a colander and set aside.



## Layer up the Hotpot

Spoon the **creamy leek filling** into an appropriately sized ovenproof dish, then layer the **cooked potato slices** over the top.

Spread the remaining **creme fraiche** over the **potatoes** and sprinkle over the remaining **cheese**, then season with **salt** and **pepper**.

Grill until golden and bubbling, 4-6 mins.



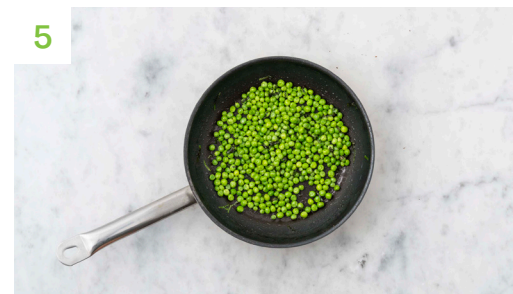
## Start the Filling

While the **potatoes** boil, trim the root and dark green leafy part from the **leek** and discard. Halve lengthways, then thinly slice.

Peel and grate the **garlic** (or use a garlic press). Drain and rinse the **butter beans** in a sieve.

Heat a drizzle of **oil** in another large saucepan on medium-high heat. Once hot, add the **leek** and season with **salt** and **pepper**.

Cook the **leek**, stirring occasionally, until softened, 4-6 mins.



## Peas Please

In the meantime, wipe out the (now empty) frying pan and return to medium-high heat (no oil).

Add the **peas** and **butter** (see pantry for amount). Season with **salt** and **pepper**.

Cook until the **butter** has melted and the **peas** are piping hot, 2-3 mins.



## Make your Creamy Sauce

Once softened, add the **garlic** to the **leek** and fry for 1 min more.

Meanwhile, preheat your grill to high.

Stir the **butter beans**, **Dijon mustard** (add less if you'd prefer), **vegetable stock paste**, **water for the sauce** (see pantry for amount), **half the creme fraiche** and **half the hard Italian style cheese** into the **leek** pan. Season with **salt** and **pepper**.

Simmer until thickened slightly, 2-3 mins.



## Serve Up

Share the **creamy leek and butter bean hotpot** between your serving plates.

Serve with the **buttery peas** alongside.

## Enjoy!