



Proper Cheesy Truffle and Rosemary Wedges with Roasted Garlic Mayo Dip

Special Sides 35-40 Minutes • Veggie

3A

Find all your unchilled
Market items in bag A.



Potatoes



Rosemary



Grated Hard Italian
Style Cheese



Garlic Clove



Mayonnaise



Truffle Zest

Pantry Items

Oil, Salt, Pepper, Plain Flour

Before you start

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

Cooking tools

Kettle, baking tray, saucepan, colander, aluminium foil, kitchen scissors and bowl.

Ingredients

Ingredients	Quantity
Potatoes	450g
Rosemary**	½ bunch
Grated Hard Italian Style Cheese** (7) 8)	40g
Garlic Clove**	2
Mayonnaise 8) 9)	32g
Truffle Zest	1 sachet

Pantry	Quantity
Plain Flour*	1 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	273g	100g
Energy (kJ/kcal)	1337 /320	491 /117
Fat (g)	9.7	3.6
Sat. Fat (g)	4.0	1.5
Carbohydrate (g)	49.9	18.3
Sugars (g)	2.7	1.0
Protein (g)	11.6	4.2
Salt (g)	0.89	0.33

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

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, 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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Parboil 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 **boiled water** from your kettle into a large saucepan on high heat with ½ **tsp salt**. Add the **potatoes** and boil for 7-8 mins or until the edges are soft.
- Meanwhile, pick **half the rosemary leaves** from their stalks and roughly chop (discard the stalks). **TIP:** *Keep the remaining rosemary for another recipe.*

Roast the Wedges

- When ready, carefully drain the **potatoes** in a colander, then pop back into the pan.
- Sprinkle with the **flour** (see pantry for amount), **chopped rosemary** and **hard Italian style cheese**. Season with **salt** and **pepper**. 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. **TIP:** *Use two baking trays if necessary.*
- While the **wedges** roast, pop the **garlic** (unpeeled) into a small piece of foil with a drizzle of **oil** and scrunch to enclose it. Roast the **parcel** on a baking tray on the middle shelf until soft, 10-12 mins. Remove from the oven and allow to cool.

Bring on the Garlic Mayo

- Once the **garlic** has cooled, cut the end with scissors, squeeze it out of the skin and mash with a fork in a small bowl.
- Pop the **mayo** into the bowl of **mashed garlic** and stir together.
- Once the **wedges** are cooked, remove from the oven and transfer to a serving dish. Sprinkle over as much **truffle zest** as you'd like.
- Serve your **cheesy truffled wedges** with the roasted **garlic mayo** alongside for dipping.

Enjoy!