



Cheddar Topped Mini Hasselback Potatoes

with Roasted Garlic & Chive Soured Cream Dip

Special Sides 45-50 Minutes • Veggie

3A

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Salad Potatoes



Garlic Clove



Chives



Soured Cream



Mature Cheddar Cheese

Pantry Items
Oil, Salt, Pepper

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, aluminium foil, kitchen scissors, bowl and grater.

Ingredients

Ingredients	Quantity
Salad Potatoes	350g
Garlic Clove**	1
Chives**	1 bunch
Soured Cream** 7)	75g
Mature Cheddar Cheese** 7)	60g

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	248g	100g
Energy (kJ/kcal)	1347 /322	543 /130
Fat (g)	17.6	7.1
Sat. Fat (g)	10.9	4.4
Carbohydrate (g)	31.0	12.5
Sugars (g)	4.0	1.6
Protein (g)	12.1	4.9
Salt (g)	0.63	0.25

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

Allergens

7) Milk

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, mollusc, 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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1



2



3



Prep the Potatoes

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Place a few **potatoes** at a time in between two wooden spoon handles on a board. Make slices widthways at 3mm intervals, making sure not to cut the whole way through. Repeat with the remaining **potatoes**.
- Pop your **hasselbacks** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer.
- When the oven is hot, roast on the top shelf until golden and tender, 35-40 mins.

Make the Soured Cream Dip

- While the **potatoes** cook, pop the **garlic** (unpeeled) into a small piece of foil and scrunch to enclose it.
- Add the **garlic parcel** to the **potato** tray and roast in your oven until soft, 10-12 mins, then remove from the oven.
- In the meantime, finely chop the **chives** (use scissors if easier).
- 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, combine the **mashed roasted garlic**, **soured cream** and **chives**. Season with **pepper**, mix well, then set aside your **roasted garlic and chive soured cream dip** for serving.

Finish and Serve

- Meanwhile, grate the **Cheddar cheese**.
- When the **potatoes** have 10 mins remaining in the oven, sprinkle over the **cheese** and return to the oven to melt for the remaining time.
- Once baked, pop the **cheesy hasselbacks** on a sharing plate and serve the **roasted garlic and chive soured cream dip** alongside for dipping.

Enjoy!