



Double Cooked Cheesy Truffle Chips with Truffle Mayo

Special Sides 40-45 Minutes • Veggie

21A

Find all your unchilled Market items in bag A.



Potatoes



Mayonnaise



Truffle Zest



Grated Hard Italian Style Cheese

Pantry Items

Oil, Salt, 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, bowl and kitchen paper.

Ingredients

Ingredients	Quantity
Potatoes	450g
Mayonnaise 8 9	64g
Truffle Zest	1 sachet
Grated Hard Italian Style Cheese** 7 8	20g

Pantry	Quantity
Plain Flour*	3 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	280g	100g
Energy (kJ/kcal)	1441/344	515/123
Fat (g)	11.3	4.0
Sat. Fat (g)	2.5	0.9
Carbohydrate (g)	56.4	20.1
Sugars (g)	3.1	1.1
Protein (g)	8.7	3.1
Salt (g)	0.92	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, 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



Chip, Chip, Hooray

a) Preheat your oven to 240°C/220°C fan/gas mark 9. Boil a full kettle.

b) Pour enough **oil** into a deep baking tray to cover the bottom and pop in the oven.

c) Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide **chips** (no need to peel).

d) Pour the **boiled water** into a large saucepan on high heat with ½ **tsp salt**. Boil the **potatoes** for 7-8 mins or until the edges are soft.

Shake Things Up

a) Once the **potatoes** are ready, drain in a colander and pop back into the pan. Sprinkle over the **flour** (see pantry for amount).

b) Shake to fluff up the **potatoes**, then carefully add them to the hot baking tray in a single layer, turning in the **oil**.

c) Roast on the top shelf until golden, 25-30 mins. Turn halfway through.

Finish and Serve

a) Whilst the **chips** roast, mix together the **mayo** and **half** the **truffle zest** in a small bowl.

b) Once the **chips** are cooked, remove from the oven and transfer to a plate lined with kitchen paper to soak up any excess **oil**.

c) Pop the **chips** into a large bowl, then sprinkle over the **grated hard Italian style cheese** and the remaining **truffle zest**. Season with **salt** and **pepper**, then toss to coat.

d) Pop your **cheesy chips** in a serving dish with the **truffle mayo** alongside for dipping.

Enjoy!