



Blue Cheese, Cheddar and Bacon Gratin

with Apple Salad

Classic 40-45 Minutes

38



Potatoes



Garlic Clove



Mature Cheddar Cheese



British Smoked Bacon Lardons



Creme Fraiche



Chicken Stock Paste



Crumbled Blue Cheese



Apple



Wholegrain Mustard



Baby Leaf Mix



Originating from French cuisine, a gratin can be made of any ingredient that's baked in a creamy sauce until golden, however most of us know the potato version. This cheesy and comforting dish is perfect for autumn.

Pantry Items

Oil, Salt, Pepper, Sugar, Olive Oil

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, grater, colander, frying pan, bowl and ovenproof dish.

Ingredients

| Ingredients | 2P | 3P | 4P |
|--------------------------------|------|------|------|
| Potatoes | 450g | 700g | 900g |
| Garlic Clove** | 1 | 2 | 2 |
| Mature Cheddar Cheese** 7) | 30g | 40g | 60g |
| British Smoked Bacon Lardons** | 60g | 90g | 120g |
| Creme Fraiche** 7) | 150g | 225g | 300g |
| Chicken Stock Paste | 10g | 15g | 20g |
| Crumbled Blue Cheese** 7) | 30g | 45g | 60g |
| Apple** | 1 | 1 | 2 |
| Wholegrain Mustard 9) | 8g | 17g | 17g |
| Baby Leaf Mix** | 50g | 75g | 100g |

| Pantry | 2P | 3P | 4P |
|-----------------------------|--------|---------|--------|
| Reserved Potato Water* | 75ml | 100ml | 150ml |
| Sugar for the Dressing* | ½ tsp | ¾ tsp | 1 tsp |
| Olive Oil for the Dressing* | 1 tbsp | 1½ tbsp | 2 tbsp |

*Not Included **Store in the Fridge

Nutrition

| Typical Values for uncooked ingredient | Per serving | Per 100g |
|--|-------------------|------------------|
| Energy (kJ/kcal) | 484g 2903 /694 | 100g 600 /143 |
| Fat (g) | 45.0 | 9.3 |
| Sat. Fat (g) | 23.6 | 4.9 |
| Carbohydrate (g) | 56.7 | 11.7 |
| Sugars (g) | 10.5 | 2.2 |
| Protein (g) | 20.3 | 4.2 |
| Salt (g) | 2.83 | 0.58 |

Nutrition for uncooked ingredients based on 2 person recipe.

Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 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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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 for the **potatoes**.

Peel and slice the **potatoes** into 1cm thick rounds. Peel and grate the **garlic** (or use a garlic press). Grate the **Cheddar cheese**.

Once boiling, add the **potato slices** to your pan of **water** and simmer until you can easily slip a knife through, 10-12 mins.

Once cooked, reserve some of the **potato water** (see pantry for amount), then carefully drain the **potatoes** in a colander.



Layer your Gratin

Lay the **cooked potato slices** in layers in an appropriately sized ovenproof dish, scattering a handful of **Cheddar cheese** between each layer, then pour over the **creamy sauce**.

Sprinkle the **blue cheese** and **cooked bacon** evenly over the top.

Bake your **gratin** on the top shelf of your oven until golden brown and bubbly, 15-20 mins. **TIP:** Put the dish onto a baking tray to catch any drips.



Cook the Bacon

In the meantime, heat a drizzle of **oil** in a medium frying pan on medium-high heat.

Once hot, add the **bacon lardons**. Stir-fry until golden, 4-5 mins, then transfer to a small bowl and set aside. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.



Mustard Dressing Time

Meanwhile, quarter, core and thinly slice the **apple** (no need to peel).

In a medium bowl, combine the **wholegrain mustard** (see ingredients for amount), **sugar** and **olive oil for the dressing** (see pantry for both amounts). Season with **salt** and **pepper** and stir to combine.

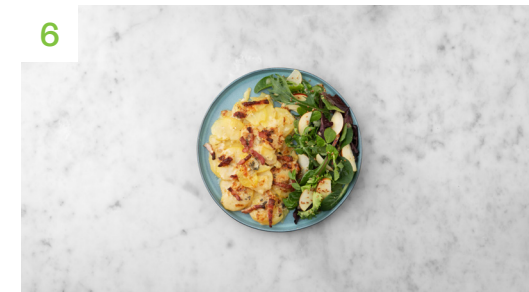


Make the Creamy Sauce

Return the frying pan and **bacon fat** to medium-high heat. Once hot, fry the **garlic**, 1 min.

Add the **creme fraiche**, **chicken stock paste** and **reserved potato water** to the pan.

Mix together, bring to the boil, then remove from the heat. Season to taste with **salt** and **pepper**.



Finish and Serve

Just before serving, toss the **baby leaf salad** and **apple** in the bowl of **mustard dressing**.

Share the **potato gratin** and **apple salad** between your plates.

Enjoy!