



Double Cheese & Balsamic Onion Dauphinoise with Apple and Pea Shoot Salad

4

Classic 40-45 Minutes • 1 of your 5 a day • Veggie



Potatoes



Garlic Clove



Red Onion



Balsamic Glaze



Creme Fraiche



Vegetable Stock Paste



Grated Hard Italian Style Cheese



Greek Style Salad Cheese



Apple



Balsamic Vinegar



Pea Shoots

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, colander, frying pan and ovenproof dish.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Garlic Clove**	1	2	2
Red Onion**	1	1½	2
Balsamic Glaze 14)	12ml	18ml	24ml
Crema Fraiche** 7)	150g	225g	300g
Vegetable Stock Paste 10)	10g	15g	20g
Grated Hard Italian Style Cheese** 7) 8)	40g	60g	80g
Greek Style Salad Cheese** 7)	100g	150g	200g
Apple**	1	1	2
Balsamic Vinegar 14)	12ml	18ml	24ml
Pea Shoots**	40g	40g	80g
Pantry	2P	3P	4P
Reserved Potato Water*	100ml	150ml	200ml
Sugar for the Onions*	½ tsp	¾ tsp	1 tsp
Sugar for the Dressing*	¼ tsp	½ tsp	¾ 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)	532g 3035 /725	100g 571 /136
Fat (g)	44.4	8.4
Sat. Fat (g)	26.2	4.9
Carbohydrate (g)	64.3	12.1
Sugars (g)	20.0	3.8
Protein (g)	23.1	4.3
Salt (g)	4.47	0.84

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

Allergens

7) Milk **8)** Egg **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, 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.

Contact

Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to hellofresh.co.uk or use our app to rate this recipe

HelloFresh UK

Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

 You can recycle me!



Par-Boil the Potatoes

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. Peel and slice the **potatoes** into 1cm thick rounds.

Peel and grate the **garlic** (or use a garlic press).

Once boiling, add the **potato slices** to the **water** and simmer until just tender, 8-12 mins. Once cooked, reserve some of the **potato water** (see pantry for amount), then carefully drain in a colander.



Layer Up and Bake

Lay **half** the **cooked potato slices** into an appropriately sized ovenproof dish. Top evenly with **half** the **caramelised onion**, then crumble over **half** the **Greek style salad cheese**. Pour over the **creamy dauphinoise sauce**, then add a layer of the remaining **cooked potato slices**.

To finish, top with the remaining **caramelised onion**, **Greek style salad cheese** and **hard Italian style cheese**.

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



Caramelize the Onion

Meanwhile, halve, peel and thinly slice the **red onion**.

Heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, add the **onion** and season with **salt** and **pepper**. Fry, stirring occasionally, until golden, 8-10 mins.

Remove from the heat, then add the **balsamic glaze** and **sugar for the onions** (see pantry for amount). Cook until caramelised, 1-2 mins more.



Apple Salad Time

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

In a large bowl, combine the **balsamic vinegar**, **sugar** and **olive oil for the dressing** (see pantry for both amounts). Season with **salt** and **pepper**.

Just before you're ready to serve, add the **pea shoots** and **apple** to the **dressing**. Toss together.



Make the Dauphinoise Sauce

Heat a drizzle of **oil** in the (now empty) pan used for the **potatoes**.

Once hot, add the **garlic** and cook until fragrant, 30 secs.

Add the **creme fraiche**, **veg stock paste**, **reserved potato water** and **half** the **grated hard Italian style cheese**. Stir to combine, bring to the boil, then remove from the heat. Season to taste with **salt** and **pepper**.



Finish and Serve

When ready, share your **cheese & balsamic onion dauphinoise** between your plates.

Serve with the **apple salad** alongside.

Enjoy!