



Serrano Ham, Blue Cheese and Pear Salad with Smashed Potatoes, Baby Gem and Mustard Dressing

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

5



-  Potatoes
-  Pear
-  Baby Gem Lettuce
-  Wholegrain Mustard
-  Dijon Mustard
-  Cider Vinegar
-  Serrano Ham
-  Walnuts
-  Blue Cheese

Pantry Items
Oil, Salt, Pepper, Sugar, Olive Oil

Before you start

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

Cooking tools

Baking tray and bowl.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Pear**	1	2	2
Baby Gem Lettuce**	1	2	2
Wholegrain Mustard 9)	17g	25g	34g
Dijon Mustard 9) 14)	10g	15g	20g
Cider Vinegar 14)	1 sachet	2 sachets	2 sachets
Serrano Ham**	4 slices	6 slices	8 slices
Walnuts 2)	20g	40g	40g
Blue Cheese** 7)	30g	60g	60g

Pantry	2P	3P	4P
Sugar for the Dressing*	2 tsp	3 tsp	4 tsp
Olive Oil for the Dressing*	2 tbsps	3 tbsps	4 tbsps

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	447g	100g
Energy (kJ/kcal)	2134 /510	477 /114
Fat (g)	23.5	5.3
Sat. Fat (g)	5.4	1.2
Carbohydrate (g)	55.8	12.5
Sugars (g)	17.0	3.8
Protein (g)	21.5	4.8
Salt (g)	2.91	0.65

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

2) Nuts **7)** Milk **9)** Mustard **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

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Potato Prep

Preheat your oven to 240°C/220°C fan/gas mark 9.

Chop the **potatoes** into 3cm chunks (no need to peel). Pop onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, roast on the top shelf for 20 mins - you'll roast them for longer once you've crushed them.



Smash your Potatoes

When the **potatoes** have cooked for 20 mins, remove them from the oven. Use the bottom of a bowl or pan to lightly crush each **potato**.

Drizzle the **smashed potatoes** with more **oil**, and return to the top shelf of your oven until crispy and golden, 10-15 mins.



Prep the Rest

While the **potatoes** roast, quarter the **pear** lengthways, remove the core and chop into small pieces (no need to peel).

Trim the **baby gem**, separate the leaves, then tear into bite sized pieces.



Hello Serrano

Meanwhile, pop the **Serrano ham** onto another baking tray and bake on the middle shelf of your oven until crisp and golden, 5-7 mins, then set aside.



Make the Mustard Dressing

Put the **wholegrain mustard**, **Dijon mustard** and **cider vinegar** into a large bowl. Add the **sugar** and **olive oil for the dressing** (see ingredients for both amounts).

Season with **salt** and **pepper**, mix together and set your **mustard dressing** aside for serving.



Finish and Serve

Add the **lettuce** and **pear** to the **mustard dressing**, then stir through the **walnuts** and **smashed potatoes**. Share the **salad** between your bowls.

Snap the **Serrano** into shards and serve on top along with a sprinkle of **blue cheese**.

Enjoy!