



HELLO FRESH

Serrano Topped Cheese & Pepper Stuffed Potatoes

with Smoky Bravas Sauce, Garlic Aioli and Pea Shoots

5

Classic 40-45 Minutes • 2 of your 5 a day



Baking Potato



Garlic Clove



Bell Pepper



Mature Cheddar Cheese



Tomato Passata



Chicken Stock Paste



Smoked Paprika



Serrano Ham



Pea Shoots



Balsamic Glaze

Pantry Items

Oil, Salt, Pepper, Mayonnaise, Sugar

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, garlic press, aluminum foil, kitchen scissors,
bowl, grater and frying pan.

Ingredients

	2P	3P	4P
Baking Potato	2	3	4
Garlic Clove**	2	3	4
Mayonnaise*	2 tbsps	3 tbsps	4 tbsps
Bell Pepper***	1	2	2
Mature Cheddar Cheese** 7)	60g	90g	120g
Tomato Passata	1 carton	1½ cartons	2 cartons
Chicken Stock Paste	10g	15g	20g
Smoked Paprika	1 sachet	1 sachet	2 sachets
Sugar for the Sauce*	1 tsp	1½ tsp	2 tsp
Water for the Sauce*	50ml	75ml	100ml
Serrano Ham**	4 slices	6 slices	8 slices
Pea Shoots**	40g	80g	80g
Balsamic Glaze 14)	1 sachet	2 sachets	2 sachets

*Not Included **Store in the Fridge ***Based on season, the colour of your bell pepper will either be red, orange, or yellow to guarantee you get the best quality pepper.

Nutrition

	Per serving	Per 100g
for uncooked ingredient	602g	100g
Energy (kJ/kcal)	2542 /608	422 /101
Fat (g)	24.9	4.1
Sat. Fat (g)	8.5	1.4
Carbohydrate (g)	66.0	11.0
Sugars (g)	15.1	2.5
Protein (g)	29.4	4.9
Salt (g)	3.88	0.64

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 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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Bake the Potatoes

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

Halve the **potatoes** lengthways and pop them onto a baking tray. Drizzle with **oil** and season with **salt** and **pepper**. Rub the **oil** over the **potatoes**, then lay them cut-side up.

When the oven is hot, roast on the top shelf until tender and a knife slips in easily, 30-40 mins.

Meanwhile, peel and grate **half** the **garlic** (or use a garlic press), then set aside.



Make your Bravas Sauce

Pop the (now empty) frying pan back on medium heat with a drizzle of **oil**. Add the **grated garlic** and stir-fry for 30 secs.

Stir in the **passata**, **chicken stock paste**, **smoked paprika**, **sugar** and **water for the sauce** (see ingredients for both amounts).

Bring to the boil, then lower the heat. Simmer until slightly thickened, 3-4 mins, stirring occasionally.



Roast the Garlic

Pop the remaining **garlic** (unpeeled) into a small piece of foil with a drizzle of **oil** and scrunch to enclose it.

When the **potatoes** have roasted for about 10 mins, pop the **garlic parcel** onto the baking tray and roast until soft, 10-12 mins.

Once the **garlic** has roasted and cooled, cut the end with scissors, squeeze it out of the skin into a small bowl and mash with a fork.

Add the **mayonnaise** (see ingredients for amount) and mix together. Set your **garlic aioli** aside.



Scoop, Stuff and Bake

Once the **potatoes** are cooked, gently scoop out the flesh (careful - it's hot) and pop it into the bowl with the **cheese** and **pepper**. Mix together well. Taste and season with **salt** and **pepper**.

Spoon the **filling mixture** back into the **potato skins** and pop them onto the baking tray. Lay the **Serrano ham** onto another baking tray.

Bake the **ham** on the top shelf of your oven until crisp and the **potatoes** on the middle shelf until piping hot, 5-6 mins.



Filling Prep Time

Meanwhile, halve the **pepper** and discard the core and seeds. Slice into thin strips, then chop into small 1cm pieces.

Grate the **Cheddar** and pop it into a large bowl.

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

Once the **oil** is hot, add the **pepper**, season with **salt** and **pepper**, then stir-fry until just soft, 3-4 mins. Transfer the **softened peppers** to the bowl of **cheese** and mix together.



Finish and Serve

Just before serving, pop the **pea shoots** into another bowl and drizzle with **oil**. Toss to coat.

Reheat the **bravas sauce** if necessary, adding a splash of **water** if it's a little thick.

When the **stuffed potatoes** are ready, transfer them to your plates and spoon over the **sauce**. Tear the **Serrano ham** into 3 or 4 shards, then arrange on top of the **potatoes** with a dollop of **garlic aioli**.

Serve the **pea shoots** on the side drizzled with the **balsamic glaze**.

Enjoy!