



# Smoky Bravas Jacky-P

with Serrano Shards, Garlic Aioli and Pea Shoots

27

Calorie Smart 40-45 Minutes • 2 of your 5 a day • Under 650 Calories



Potatoes



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, Butter

## 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

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Garlic Clove**	2	3	4
Bell Pepper***	1	2	2
Mature Cheddar Cheese** (7)	60g	80g	120g
Tomato Passata	1 carton	1½ cartons	2 cartons
Chicken Stock Paste	10g	15g	20g
Smoked Paprika	1 sachet	1 sachet	2 sachets
Serrano Ham**	4 slices	6 slices	8 slices
Pea Shoots**	40g	80g	80g
Balsamic Glaze (14)	1 sachet	2 sachets	2 sachets

Pantry	2P	3P	4P
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp
Sugar for the Sauce*	1 tsp	1½ tsp	2 tsp
Water for the Sauce*	50ml	75ml	100ml
Butter*	20g	30g	40g

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

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	532g / 628	493 / 118
Fat (g)	33.1	6.2
Sat. Fat (g)	13.6	2.6
Carbohydrate (g)	58.4	11.0
Sugars (g)	16.0	3.0
Protein (g)	27.5	5.2
Salt (g)	4.32	0.81

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

PersonalPoints™ values based on low-cal cooking spray oil.

## 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.

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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, 30-35 mins.

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



## Make your Bravas Sauce

Once softened, add the **grated garlic** to the **pepper** and stir-fry for 30 secs.

Stir in the **passata**, **chicken stock paste**, **smoked paprika**, **sugar** and **water for the sauce** (see pantry for both amounts). Bring to the boil, then lower the heat.

Simmer, stirring occasionally, until slightly thickened, 3-4 mins.

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## 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 pantry for amount) and mix together. Set your **garlic aioli** aside.



## Crisp the Serrano

Lay the **Serrano ham** onto another baking tray and bake on the top shelf of your oven until crisp, 5-6 mins.

Once the **potatoes** are cooked, gently mash the insides with a fork and add some **butter** (see pantry for amount).

Just before you're ready to serve, pop the **pea shoots** into another bowl and drizzle with **olive oil**. Toss to coat.



## Pepper Time

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

Grate the **Cheddar**.

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.



## Finish and Serve

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

Transfer the **potatoes** to your plates and spoon over the **bravas sauce**. Scatter over the **cheese**.

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!