



Warm Pesto Roasted Veg Salad with Oregano Potatoes and Greek Style Salad Cheese

Family 35-40 Minutes • 4 of your 5 a day • Veggie

4



Potatoes



Sweet Potato



Dried Oregano



Courgette



Balsamic Vinegar



Fresh Pesto



Baby Plum
Tomatoes



Premium Baby
Leaf Mix



Greek Style
Salad Cheese

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

Baking tray, frying pan, bowl, lid and aluminium foil.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Sweet Potato	1	2	2
Dried Oregano	1 sachet	2 sachets	2 sachets
Courgette**	1	1½	2
Balsamic Vinegar 14)	12ml	18ml	24ml
Fresh Pesto** 7)	50g	82g	100g
Baby Plum Tomatoes	125g	190g	250g
Premium Baby Leaf Mix**	50g	75g	100g
Greek Style Salad Cheese** 7)	100g	150g	200g

Pantry	2P	3P	4P
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)	634g / 2556 / 611	100g / 403 / 96
Fat (g)	26.5	4.2
Sat. Fat (g)	10.3	1.6
Carbohydrate (g)	76.7	12.1
Sugars (g)	17.5	2.8
Protein (g)	17.7	2.8
Salt (g)	2.06	0.32

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

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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1 Prep the Potatoes

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** and **sweet potatoes** into 2cm chunks (no need to peel).

Pop them onto opposite sides of a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then sprinkle over the **oregano**.



2 Get Roasting

Toss the **potatoes** to coat, then spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



3 Char the Courgette

While the **potatoes** roast, trim the **courgette** and slice into thick 1cm rounds.

Heat a large frying pan on high heat (no oil).

When hot, add the **courgette** and cook until charred, 3-4 mins. Turn only every couple of mins - this will result in the **courgette** picking up some nice colour.

Once cooked, season with **salt** and **pepper**, then transfer the **courgette** to a bowl. Cover with a lid or foil to keep warm.



4 Make the Dressing

Meanwhile, in a large bowl, add the **balsamic vinegar**, **pesto**, **sugar** and **olive oil for the dressing** (see pantry for both amounts).

Season with **salt** and **pepper** and mix well to combine. Set your **dressing** aside for later.



5 Tomato Time

When the **potatoes** have 5 mins left, add the **baby plum tomatoes** to the baking tray (or use another one if needed).

Return to the oven for the remaining time until the **tomato skins** begin to burst.



6 Finish and Serve

Once the **potatoes** and **tomatoes** have roasted, add everything to the bowl of **dressing**.

Add the **baby leaves** and **charred courgette** to the bowl, season with **salt** and **pepper**, then toss to coat.

Share your **salad** between your bowls and crumble over the **Greek style salad cheese** to finish.

Enjoy!