



Baked Hake

with Paprika Potatoes and Broccoli

Classic 35 Minutes • 1 of your 5 a day

4



Potato



Panko Breadcrumbs



Grated Hard Italian Style Cheese



Hake Fillet



Mayonnaise



Smoked Paprika



Broccoli



Garlic Clove

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Two Baking Trays, Fine Grater (or Garlic Press) and Frying Pan.

Ingredients

	2P	3P	4P
Potato**	1 small pack	1 large pack	2 small packs
Panko Breadcrumbs 13)	25g	33g	50g
Grated Hard Italian Style Cheese 7 8)**	1 pack	1½ packs	2 packs
Olive Oil*	1 tbsp	1½ tbsp	2 tbsp
Hake Fillet 4)**	2	3	4
Mayonnaise 8 9)	2 sachets	3 sachets	4 sachets
Smoked Paprika	1 small sachet	1 large sachet	2 small sachets
Water*	1 tbsp	1½ tbsp	2 tbsp
Broccoli**	1	1	2
Garlic Clove**	2 cloves	3 cloves	4 cloves

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	568g	100g
Energy (kJ/kcal)	2253/539	397/95
Fat (g)	19	3
Sat. Fat (g)	5	1
Carbohydrate (g)	57	10
Sugars (g)	4	1
Protein (g)	36	6
Salt (g)	1.24	0.22

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

4) Fish **7**) Milk **8**) Egg **9**) Mustard **13**) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soy, Gluten & Sulphites.

Contact

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1 Roast the Potatoes

Preheat your oven to 200°C. Chop the **potatoes** into 2cm chunks (no need to peel). Pop the **potatoes** on a low sided wide baking tray. Drizzle with **oil**, then season with **salt** and **pepper**. Toss to coat, then spread out in a single layer. Once your oven is hot, roast on the middle shelf of your oven until golden, 25-30 mins. Turn halfway through cooking. **TIP:** Use two baking trays if necessary, you want the potatoes nicely spread out.



2 Season your Crumb

In a small bowl, mix the **panko breadcrumbs**, **grated hard Italian style cheese** and **olive oil** (see ingredients for amount). Mix to combine and season with **salt** and **pepper**.



3 Bake the Hake

Pat the **hake** with kitchen paper to remove any excess moisture. Lay the **hake fillets** onto a baking tray lined with baking paper. Drizzle with **oil** and season with **salt** and **pepper**. Divide the **breadcrumb mix** evenly between the two **fillets** and press down firmly to keep it in place. Pop on the top shelf of the oven and bake until the **crumb** is golden and the **fish** is cooked through, 10-15 mins. **IMPORTANT:** The fish is cooked when it is opaque all the way though.



4 Paprika Mayo

Meanwhile, in a separate small bowl mix the **mayonnaise**, **paprika** and **water** (see ingredients for amount). Season with **salt** and **pepper** and set aside for later.



5 Cook the Broccoli

Chop the **broccoli** into florets (like small trees). Peel and grate the **garlic** (or use a garlic press). Heat a drizzle of **oil** in a frying pan on a high heat, one hot add the **broccoli**, and fry, constantly stirring, until tender, 2-3 mins. Then add the **garlic** and a splash of **water**. Cover with a lid or some tin foil and cook until tender, 4-5 mins.



6 Serve Up

Share the **roasted potatoes** among your plates. Serve the **hake** and **broccoli** alongside and drizzle over the **paprika mayo**.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.