



Leek & Potato Gratin

with Goat's Cheese and Spinach

CLASSIC 35 Minutes • 1.5 of your 5 a day • Veggie

N° 5



Baking Potato



Leek



Flat Leaf Parsley



Vegetable Stock Powder



Goat's Cheese



Italian Style Grated Hard Cheese



Panko Breadcrumbs



Baby Spinach



Crème Fraîche

Before you start

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

Basic cooking tools, you will need:

Large Saucepan, Colander, Large Frying Pan, Measuring Jug and Ovenproof Dish.

Ingredients

	2P	3P	4P
Baking Potato**	1 small pack	1 large pack	2 small packs
Leek**	2	3	4
Flat Leaf Parsley**	½ bunch	¾ bunch	1 bunch
Vegetable Stock Powder 10)	1 sachet	1½ sachets	2 sachets
Water*	150ml	225ml	300ml
Goat's Cheese 7) **	1	1½	2
Italian Style Grated Hard Cheese 40g 7) 8) **	1 pack	1½ packs	2 packs
Panko Breadcrumbs 13)	25g	25g	50g
Olive Oil*	2 tbsp	3 tbsp	4 tbsp
Baby Spinach	1 small bag	1 small bag	1 large bag
Crème Fraîche 7) **	100g	150g	225g

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	619g	100g
Energy (kJ/kcal)	3033 / 725	490 / 117
Fat (g)	46	7
Sat. Fat (g)	22	4
Carbohydrate (g)	60	10
Sugars (g)	9	1
Protein (g)	28	5
Salt (g)	2.06	0.33

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 10) Celery 13) Gluten

Wash your hands before and after handling ingredients.

Wash fruit, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly in-between uses.

Contact

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1. Prep the Veggies

Bring a large saucepan of **water** to the boil with a pinch of **salt** for the potatoes. Chop the **potatoes** into 2cm chunks (no need to peel). Trim the root and the dark green leafy part from the **leek**. Halve lengthways then slice widthways. Add the **potato** to the pan of boiling **water** and simmer until cooked, 15-20 mins. **TIP:** *The potato is cooked when you can easily slip a knife through.* Once cooked, drain in a colander.



4. Make the Crust

Meanwhile, cut each **goat's cheese log** into eight even slices. Keep to one side. Combine the **hard Italian style cheese** with the **panko breadcrumbs** in a bowl. Season with a pinch of **salt** and **pepper** and mix in the **olive oil** (see ingredients for amount). Keep to one side. Preheat your grill to its highest setting.



2. Cook the Leek

Meanwhile, heat a splash of **oil** in a wide-bottomed saucepan on medium heat. Add the **leek** and cook for 5 mins, stirring frequently. **TIP:** *You want the leeks to soften but not brown.* Meanwhile, roughly chop the **flat leaf parsley** (stalks and all).



5. Make the Gratin Base

Add the **baby spinach** a handful at a time to your **leek mixture**, stir and cook for a further 2 mins until wilted. Your **potato** should be cooked and drained by now, so add it to the pan with the **veggies**. Sprinkle in the **parsley** and stir in the **crème fraîche**. Lower the heat and warm until the **crème fraîche** starts to bubble. Remove from the heat and season to taste with **salt** and **pepper**.



3. Simmer the Leek

Add the **stock powder** to the **leek** along with the **water** (see ingredients for amount). Stir to dissolve the **stock powder**, then reduce the heat to low and leave to simmer until the **stock** has reduced by half, 5-7 mins.



6. Grill and Serve!

Spoon the **mixture** into an ovenproof dish and sprinkle the **cheesy breadcrumbs** on top. Arrange the **goat's cheese slices** on top and pop under your grill for 3-5 mins. You want the **goat's cheese** to melt and the **crumb** to brown nicely. **TIP:** *Keep an eye on it - you don't want to burn the crust!* Serve your **leek and potato gratin** in shallow bowls.

Enjoy!