



## One-Pan Vegetable Gratin

with Smoked Cheese



30-40min



2 Portions

If this crunchy, chunky, roasty number doesn't make you want to dive right in, nothing will. It's all your favourite veggies, baked together, then finished with a layer of smoked cheddar. The best part about this dish is, once everything's chopped and in the baking dish, it virtually cooks itself. Grate a little cheese... toss a simple salad...scatter a few seeds and bingo. You're done.



## What we send

- English smoked cheese <sup>7</sup>
- Japanese pumpkin
- brussels sprouts
- red chat potato
- pepitas
- carrot
- red onion
- vegetable stock cube
- mixed salad leaves
- thyme, garlic

## What you'll require

- Dijon mustard <sup>17</sup>
- extra virgin olive oil
- olive oil
- red wine vinegar <sup>17</sup>
- sea salt and pepper
- water

## Utensils

- 1L (4 cup) baking dish
- box grater
- small frypan

Our vegies come fresh from the farm, so please wash them before use.

## Allergens

Milk (7), Sulphites (17). May contain traces of other allergens.

## Nutrition per serving

Energy 765kcal, Fat 41.5g, Carbs 51.5g, Proteins 31.3g



### 1. Prepare potatoes

Heat the oven to 220C. Cut the **unpeeled potatoes** into 2cm chunks.



### 2. Prepare vegetables

Halve the **carrots** lengthwise and cut into 2cm chunks. Trim the **brussels sprouts**, remove the tough outer leaves then halve lengthwise. Cut the **onion** into thin wedges. Thinly slice the **garlic**.



### 3. Prepare pumpkin

Cut the unpeeled **pumpkin** into 3cm chunks, discarding the seeds. Dissolve **1 stock cube** in **250ml (1 cup) boiling water** (the remaining stock cube won't be used in this dish) and stir to dissolve.



### 4. Bake vegetables

Put the vegetables in a 1L (4 cup) baking dish. Season with **salt and pepper**. Pick the **thyme** leaves, discarding the stems, and scatter over the vegetables. Drizzle with **1 tbs olive oil** and pour over the stock. Bake for 25-30 mins until the vegetables are light golden and tender.



### 5. Grate cheese

Meanwhile, coarsely grate the **cheese**. Combine **1 tbs extra virgin olive oil**, **2 tsp red wine vinegar** and **1 tsp dijon mustard** in a large bowl and season with **salt and pepper**. Put the **pepitas** in a cold small frypan over medium heat. Cook, tossing, for 2-3 mins until toasted. Remove from the pan.



### 6. Get ready to serve

Scatter the **cheese** over the **vegetables** and return to the oven for 5 mins or until the cheese is melted. Scatter with the **pepitas**. Add the **salad leaves** to the **dressing** and toss to coat. Divide the **gratin** and **salad** among plates.