



One-Pan Vegetable Gratin

with Smoked Cheese



30-40min



4 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

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

What you'll require

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

Utensils

- 2L (8 cup) baking dish
- box grater
- medium 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 745kcal, Fat 41.4g, Carbs 48.2g, Proteins 30.7g



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 the **stock cubes** in **330ml (1 1/2 cup) boiling water** and stir to dissolve.



4. Bake vegetables

Put the vegetables in a 2L (8 cup) baking dish. Season with **salt and pepper**. Pick the **thyme** leaves, discarding the stems, and scatter over the vegetables. Drizzle with **2 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 **2 tbs extra virgin olive oil**, **1 tbs red wine vinegar** and **2 tsp dijon mustard** in a large bowl and season with **salt and pepper**. Put the **pepitas** in a cold medium 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.