

Mustard Thyme Mixed Potato & Leek Dauphinoise

with Parmesan & Chilli Flakes

Grab your meal kit with this letter

18



Potato



Orange Kumara



Leek



Garlic



Thyme



Cream



Nan's Special Seasoning



Vegetable Stock Powder



Grated Parmesan Cheese



Chilli Flakes (Optional)



Shredded Cheddar Cheese

Prep in: **15-25** mins
Ready in: **40-50** mins

Oozy, melty, cheesy goodness slathered all over baked potatoes and leek? Yes please! Grab a fork and dig right in to this spook-tacular dauphinoise delight - It'll all be gobbled down in minutes.

Pantry items

Olive Oil, Milk

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

You will need

Large saucepan · Large frying pan · Medium or large baking dish

Ingredients

	2 People
olive oil*	refer to method
potato	4
orange kumara	2
leek	1
garlic	4 cloves
thyme	1 packet
cream	1 packet
milk*	¼ cup
Nan's special seasoning	1 large sachet
vegetable stock powder	1 medium sachet
grated Parmesan cheese	1 large packet
chilli flakes (optional) 🌶️	pinch
shredded Cheddar cheese	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5215kJ (1246cal)	529kJ (126cal)
Protein (g)	34.9g	3.5g
Fat, total (g)	72g	7.3g
- saturated (g)	44g	4.5g
Carbohydrate (g)	115.7g	11.7g
- sugars (g)	49g	5g
Sodium (mg)	1824mg	185mg
Dietary Fibre (g)	11.4g	1.2g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped & cook the potato

- Preheat oven to **220°C/200°C fan-forced**. Boil the kettle.
- Cut **potato** and **kumara** into 0.5cm-thick rounds. Thinly slice **leek**. Finely chop **garlic**. Pick **thyme leaves**.
- In a medium bowl, combine **cream**, the **milk**, **Nan's special seasoning**, **vegetable stock powder**, **grated Parmesan cheese** and a pinch of **salt** and **pepper**.
- Half-fill a large saucepan with **boiling water** and add a generous pinch of **salt**. Cook **potato** and **kumara** in the boiling water, over high heat, until just tender, **6-8 minutes**. Drain.



Bake the dauphinoise

- In a baking dish, arrange **mixed potato slices** so they sit flat. Pour over **cream mixture**, then gently shake the dish to evenly coat **potato**. Sprinkle with a pinch of **chilli flakes** (if using) and **shredded Cheddar cheese**. Cover with foil. Bake until potato has softened, **20 minutes**.
- Remove foil, then return **potato** to oven. Bake until golden and the centre can be easily pierced with a fork, **18-22 minutes**.



Cook the leek

- Meanwhile, heat a large frying pan over medium-high heat with a drizzle of **olive oil**.
- Cook **leek**, stirring, until softened, **4-5 minutes**.
- Add **garlic** and **thyme** and cook until fragrant, **1 minute**. Transfer to bowl with **cream mixture**, stirring to combine.



Serve up

- Serve mustard thyme mixed potato & leek dauphinoise. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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