



LEEK AND POTATO GRATIN

with Goat Cheese and Spinach

VEGGIE



HELLO LEEK

The Roman Emperor Nero believed eating leeks would improve his singing voice

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 450



Yellow Potato



Leek, sliced



Parsley



Vegetable Broth Concentrate



Goat Cheese



Parmesan Cheese, grated



Panko Breadcrumbs



Baby Spinach



Sour Cream

BUST OUT

- Measuring Cups
- Measuring Spoons
- Medium Oven-Proof Pan
- Medium Pot
- Small Bowl
- Strainer
- Salt and Pepper
- Olive or Canola oil

INGREDIENTS

2-person

- Yellow Potato 340 g
- Leek, sliced 85 g
- Parsley 10 g
- Vegetable Broth Concentrate 1
- Goat Cheese 2 56 g
- Parmesan Cheese 2 ¼ cup
- Panko Breadcrumbs 1 ⅓ cup
- Baby Spinach 56 g
- Sour Cream 2 6 tbsp

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.



START STRONG

Preheat your broiler to **high** (to broil the gratin). If you don't have an oven-proof pan, transfer your veggies to an 8x8-inch baking dish after Step 3 (before assembling)!



1 COOK POTATOES
Wash and dry all produce.* Cut the **potatoes** into ½-inch pieces. In a medium pot, combine the **potatoes** with ½ **tsp salt** and enough **water** to cover the **potatoes** by 1-inch. Cover and bring to a boil over high heat. Once boiling, reduce the heat to medium. Cook, uncovered, until the **potatoes** are fork-tender, 13-15 min.



4 FINISH SAUCE
When the **potatoes** are tender, drain and set aside. When the **sauce** is reduced, remove the pan from the heat and add the **sour cream**. Stir together until the **sauce** is smooth, 1 min. Add the **potatoes, spinach** and **parsley** to the **sauce**. Cook, stirring together, until the spinach wilts, 1-2 min. Season with **salt** and **pepper**.



2 COOK LEEKS
Meanwhile, heat a medium oven-proof pan over medium heat. When the pan is hot, add 1 **tbsp oil**, then the **leeks**. Cook, stirring often, until the **leeks** are golden-brown, 6-7 min.



5 ASSEMBLE
Crumble the **goat cheese** over the **potato mixture**, then sprinkle over the **cheesy-panko**. Broil in the middle of the oven, until the **cheesy-panko topping** is crispy and golden-brown, 2-3 min. (**TIP:** Keep your eye on it so it doesn't burn!)



3 MAKE SAUCE
Add the **broth concentrate** and 1 **cup water** into the pan with the **leeks**. Reduce the heat to low. Cook, stirring occasionally, until the **sauce** thickens slightly, 10-12 mins. Meanwhile, roughly chop the **parsley**. In a small bowl, combine the **panko, Parmesan** and 1 **tbsp oil**. Season with **salt** and **pepper**.



6 FINISH AND SERVE
Divide the **leek and potato gratin** between plates.

SNAP SHOT

Don't forget to take a pic of your creamy leeky perfection!