



RATATOUILLE

with Cheesy Potato Topping



HELLO AUBERGINE

Aubergine is a fruit but is always prepared and regarded as a vegetable.



Red Pepper



Red Onion



Courgette



Aubergine



Vine Tomato



Potato



Finely Chopped Tomatoes with Basil



Mature Cheddar Cheese

MEAL BAG

Hands on: **20** mins
Total: **45** mins

4.5 of your
5 a day

Family Box

Veggie

We've turned a classic Mediterranean-style vegetable stew into a warming and delicious pie for the perfect midweek supper. Quick and simple to prep, our ratatouille pie is packed with fresh veg like courgettes, peppers, tomatoes and aubergine and topped with a creamy, cheesy mash. Pop the dish under the grill for the final 15 minutes to get a wonderfully golden and bubbly topping.

12

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got a **Large Baking Tray, Large Saucepan, Colander, Potato Masher, Ovenproof Dish** and **Coarse Grater**. Now, let's get cooking!



1 PREP TIME

Preheat your oven to 200°C. Halve the **peppers** and discard the core and seeds. Chop into 2cm chunks. Halve and peel the **red onion**. Chop each half into quarters. Trim the **courgette**, halve lengthways then chop widthways into 2cm chunks. Trim the **aubergine** then halve lengthways. Chop each half into four long strips then chop widthways into roughly 2cm chunks. Chop the **vine tomatoes** into quarters.



2 ROAST THE VEGGIES

Pop all the **chopped veggies** onto a large baking tray and drizzle with **oil** (use two trays if you need more space!). Season with **salt** and **pepper**, toss to coat then spread out and roast until golden and soft, 25-30 min. Turn halfway through cooking. Meanwhile, bring a large saucepan of water to the boil with a pinch of salt for the potatoes.



3 BOIL THE POTATOES

Chop the **potatoes** into 2cm chunks (no need to peel) and add to the pan of boiling **water**. Cook until you can easily slip a knife through, 12-15 mins. Drain in a colander and return to the pan (off the heat). Mash with a potato masher until smooth, adding a knob of **butter** (if you have some). Season with **salt** and **pepper**.



4 COMBINE AND TOP

When the **roasted veggies** are done, switch the grill to high and transfer the **veggies** to an ovenproof dish along with any roasting juices. Add the **finely chopped tomatoes** and stir well to combine. Spoon the mash over the top of the **veggie filling** and spread out with the back of the spoon.



5 GRILL

Grate the **cheddar cheese** all over the **potato topping** then grill until golden and bubbly, 10-15 mins.



6 SERVE

Serve the **pie ratatouille** in big bowls. **Enjoy!**

2 - 4 PEOPLE INGREDIENTS

In order of use

	2P	3P	4P
Red Pepper *	2	3	3
Red Onion *	1	2	2
Courgette *	1	2	2
Aubergine *	½	¾	1
Vine Tomato	2	3	4
Potato	1 small pack	1 large pack	2 small packs
Finely Chopped Tomatoes with Basil	½ carton	¾ carton	1 carton
Mature Cheddar Cheese 7) *	1 small block	2 small blocks	2 small blocks

*Not Included

* Store in the Fridge

NUTRITION FOR UNCOOKED INGREDIENT	PER SERVING 837G	PER 100G
Energy (kJ/kcal)	1682 / 402	201 / 48
Fat (g)	6	1
Sat. Fat (g)	3	1
Carbohydrate (g)	74	9
Sugars (g)	28	3
Protein (g)	15	2
Salt (g)	1.21	0.15

Nutrition for uncooked ingredients based on 2 person recipe.

ALLERGENS

7) Milk

Wash your hands before and after handling ingredients. Wash fruit and vegetables; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in-between uses.

THUMBS UP OR THUMBS DOWN?

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