



Cheesy Hasselback Potatoes with Ballymaloe Relish

Serves 2

Sides 35 – 40 mins



Baby Potatoes



Paprika



Chives



Grated Cheese



Aioli



Ballymaloe
Tomato Relish

Pantry Items: Salt, Oil, Pepper



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2024-W36

Before you start

Our fruit, veg and herbs need a wash before you use them!
We recommend reading the recipe in full before beginning to cook.

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.

Cooking tools you will need

Baking sheet with baking paper

Ingredients

	Quantity
Baby Potatoes	500 g
Paprika	2 sachets
Chives	5 g
Grated Cheese	50 g
Aioli	1 sachet
Ballymaloe Tomato Relish	1 pot

Nutrition

	Per serving	Per 100g
for uncooked ingredients	325 g	100 g
Energy (kJ/kcal)	2004.1 kJ/ 479 kcal	616.7 kJ/ 147.4 kcal
Fat (g)	25.2 g	7.8 g
Sat. Fat (g)	7.2 g	2.2 g
Carbohydrate (g)	52.9 g	16.3 g
Sugars (g)	9.4 g	2.9 g
Protein (g)	12.6 g	3.9 g
Salt (g)	2.4 g	0.7 g

Nutrition for uncooked ingredients.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

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Roast the Potatoes

- Preheat the oven to 240°C/220°C fan/gas mark 9.
- Carefully cut widthway slices into each **potato** at 3mm intervals. Don't cut all the way through.
- Pop the **potatoes** on a lined baking tray. Spread out in a single layer.
- Drizzle with **oil** and season with **salt, pepper** and **half the paprika**.
- Roast on the top shelf until golden and tender, 25-35 mins. With 5 mins left to cook, scatter the **cheese** over the **potatoes** and return to the oven to melt the **cheese**.

Make the Dip

- Meanwhile, finely chop the **chives** (use scissors if you prefer).
- Add the remaining **paprika, aioli** and **Ballymaloe relish** to a small bowl.
- Mix to combine then season to taste with **salt** and **pepper**.

Dish Up

- When ready, pop the cheesy hasselback **potatoes** onto a sharing plate.
- Sprinkle the **chives** over the top.
- Serve the **Ballymaloe aioli** alongside for dipping.

Enjoy!