

Cheesy Crusted Hake

with honey roast carrots and parsley butter potatoes

20 – 25 mins • Eat me first

25



Hake



Carrot



Baby Potatoes



Breadcrumbs



Grated Italian Style Hard Cheese



Italian Herbs



Mayo



Honey



Parsley



Aioli



Sweet Chilli Sauce

Pantry Items: Butter, Oil, Salt, Pepper, Water



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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 hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different utensils for raw and ready-to-eat foods or wash these in between uses.

Cooking tools you will need

Baking sheet with baking paper, colander, pot with lid

Ingredients

	2P	4P
Hake	250 g	500 g
Carrot	2 units	4 units
Baby Potatoes	500 g	1000 g
Breadcrumbs	1 pack	1 pack
Grated Italian Style Hard Cheese	1 unit	2 units
Italian Herbs	½ sachet	1 sachet
Mayo	2 sachets	4 sachets
Honey	1 sachet	2 sachets
Parsley	5 g	10 g
Aioli	1 sachet	2 sachets
Sweet Chilli Sauce	1 sachet	1 sachet

Nutrition

for uncooked ingredient	Per 100g
Energy (kJ/kcal)	542.9 kJ/ 129.8 kcal
Fat (g)	6.8 g
Sat. Fat (g)	1.5 g
Carbohydrate (g)	12.5 g
Sugars (g)	2.9 g
Protein (g)	5.4 g
Salt (g)	0.3 g

See site or app for detailed nutritional info.

Allergens

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

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Roast the Carrots

- Preheat your oven to 240°C/220°C fan/gas mark 9. Boil a large pot of **salted water** for the **potatoes**.
- Trim the **carrot**, then halve lengthways (no need to peel). Chop into 1cm wide, 5cm long batons.
- Pop the **carrots** onto a lined baking tray.
- Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer.
- When the oven is hot, roast on the top shelf until tender, 18-20 mins. Turn the tray halfway through.



Bake the Hake

- Place the crumbed **hake** onto a separate lined baking tray.
- Pop the **hake** onto the middle shelf of the oven.
- Bake until the crumb is golden and **fish** is cooked through, 13-15 mins. **IMPORTANT:** Fish is cooked when opaque in the middle.



Boil the Potatoes

- Meanwhile, halve the **baby potatoes** (quarter larger potatoes).
- When water is boiling, add the **potatoes**, lower the heat to medium and cook until fork tender, 15-20 mins.
- Once cooked, drain in a colander and return to the pot, off the heat.
- Cover with a lid to keep warm.

TIP: If you're in a hurry you can boil the water in your kettle.



Finishing Touches

- Meanwhile, roughly chop the **parsley** (stalks and all).
- When the **potatoes** are cooked and drained, add the **parsley** and 1 tbsp of **butter** (per 2P) to the pot.
- Toss the **potatoes** until the **butter** has melted.
- Season with **salt** and **pepper**.
- When the **carrots** are cooked, drizzle over the **honey** and toss to coat.



Make the Crumb

- Meanwhile, in a bowl mix together the **breadcrumbs**, **cheese**, **half** a sachet of **Italian herbs** (per 2P) and 1 tbsp of **oil** (per 2P). Season with **salt** and **pepper**.
- Pat the **hake** with kitchen paper to remove excess moisture. **IMPORTANT:** Wash hands and equipment after handling raw fish.
- Spread the **mayo** over the top of the **fish**.
- Top with the **breadcrumb** mixture, gently pressing down with the back of a spoon to secure.



Serve and Enjoy

- When everything is ready, share the cheesy crumbed **hake** between plates.
- Serve the honeyed **carrots** and **parsley butter potatoes** alongside.
- Add a dollop of **aioli** onto each plate for dipping.
- Drizzle the **sweet chilli sauce** over the **hake** to finish.

Enjoy!