



# Pan-fried Golden Cheese with roast veg and pesto drizzle

Family Veggie 45-50 mins

9



Potatoes



Bell Pepper



Onion



Garlic



Courgette



Grilling Cheese



Dried Oregano



Green Pesto

Pantry Items: Oil, Salt, Pepper, Water

## 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.

## Cooking tools you will need

Baking sheet with baking paper

## Ingredients

	2P	4P
Potatoes	3 units	6 units
Bell Pepper	1 unit	2 units
Onion	1 unit	2 units
Garlic	1 unit	2 units
Courgette	1 unit	2 units
Grilling Cheese	200 g	400 g
Dried Oregano	1 sachet	2 sachets
Green Pesto	1 sachet	2 sachets

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	682.5 g	100 g
Energy (kJ/kcal)	3460.2 kJ/ 827 kcal	507 kJ/ 121.2 kcal
Fat (g)	43.3 g	6.3 g
Sat. Fat (g)	18.8 g	2.8 g
Carbohydrate (g)	79.6 g	11.7 g
Sugars (g)	15.3 g	2.2 g
Protein (g)	35 g	5.1 g
Salt (g)	5 g	0.7 g

Nutrition for uncooked ingredients based on 2 person recipe.

## 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.

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.

## Contact

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## Get Prepped

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Chop the **potatoes** into 2cm chunks (no need to peel).
- Halve the **pepper** and discard the core and seeds. Chop into roughly 3cm pieces.
- Trim the **courgette** then halve lengthways. Slice widthways into 2cm wide half-moons.
- Halve and peel the **onion**. Cut each **half** into thick wedges.



## Make the Pesto Drizzle

- While everything roasts, drain the **grilling cheese** then cut into 1cm slices (2-3 per person).
- Place into a bowl of cold **water** and leave to soak.
- Pop the **pesto** into a separate bowl and add 1 tbsp **oil** (double for 4p).
- Mix the **pesto** well—it should be drizzling consistency.



## Roast the Potatoes

- Pop the **potatoes** onto a large (lined) baking tray.
- Drizzle with **oil**, season with **salt** and **pepper** then sprinkle over the **oregano**.
- Toss to coat then spread out in a single layer.
- When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.

**TIP:** Use two baking trays if necessary.



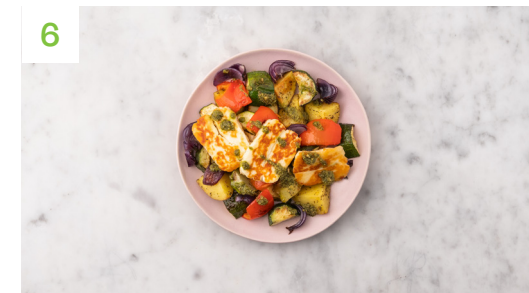
## Fry the Cheese

- When 5 mins of roasting time remain, remove the **cheese** slices from the **water**.
- Place a pan over medium-high heat with a drizzle of **oil**.
- Once hot, add the **cheese** and fry until golden, 2-3 mins on each side.



## Char the Veg

- Meanwhile, peel and grate the **garlic** (or use a garlic press)
- Pop the **pepper**, **courgette** and **onion** onto another lined baking tray.
- Drizzle with **oil**, season with **salt** and **pepper**, add the **garlic** then toss to coat. Spread out in a single layer.
- When the **potatoes** have been roasting for 10 mins, pop the veg onto the middle shelf of the oven.
- Cook until tender, 15-18 mins. Turn halfway through.



## Plate and Serve

- When everything is ready, share the roast **potatoes** and vegetables between your plates.
- Lay the **cheese** slices on top.
- Finish by drizzling the **pesto** over everything.

Enjoy!