

## Potato and cauliflower gratin

Post Content: Make this cosy potato, leek and cauliflower bake. Thinly slice your potato, leek, and cauliflower and set aside.

Add cream, milk, salt and pepper, parmesan and smoked paprika in a bowl.

Add the vegetables and toss to combine well. Evenly spread into a greased baking tray. Cover and bake for 50 minutes. Bake uncovered until. Golden brown. Grate the remaining parmesan that will melt into the bubbling potato bake and serve. enjoy

Cook time: 1 hour 5 minutes | Prep time: 15 minutes | Serve 4-6

### INGREDIENTS:

3 potatoes, thinly sliced  
¼ cauliflower, finely sliced in crumbs  
1 leek, white part, finely sliced  
300ml pouring cream  
300ml milk  
½ tablespoon smoked paprika  
120g parmesan, grated  
Cracked pepper and salt

### METHOD:

1. Preheat the oven to 200C (180C fan). Grease a 26cm baking dish. Add cream, milk, garlic, smoked paprika, half the parmesan, salt and pepper in a bowl. Mix to combine.
2. Add potato, cauliflower and leek into the milk mixture and toss through.
3. Spoon into the baking dish and evenly spread out. Pour the leftover mixture over the top.
4. Add extra salt and pepper to the top and cover with parchment paper, foil and bake on a tray for 50 minutes. Remove foil and parchment paper and bake for another 15 minutes or until the top is golden brown and crispy.
5. Remove from the oven and evenly spread the remaining parmesan over the top to melt in. Rest for 10 minutes and Serve.



## Chicken Boscaiola Tenderloins

Cook time: 20 mins | Prep time: 10 mins | Serves: 4

### Ingredients.

4 chicken tenderloins  
2 rashers streaky bacon, cut into 5 cm strips  
70g (3) button mushrooms, sliced thinly  
100g (8 balls) cherry bocconcini  
salt and pepper to taste

### Garnish

parsley leaves, chopped  
olive oil

### Method.

1. Preheat a 180°C fan forced (350°F) oven. Line a baking tray with parchment paper.
2. Evenly lay chicken tenderloins onto the baking tray and add sliced mushrooms on top of the chicken.
3. Evenly spread sliced bacon on top of the mushrooms and press down lightly. Tear one side of the bocconcini ball so it lays flat on top of the sliced bacon. Press down lightly so they sit on top.
4. Drizzle olive oil on top with salt and pepper. Place in the oven for 15-20 minutes.
5. Garnish with parsley leaves, olive oil and serve with a side salad.



## One tray lamb, mint and sweet potato bake

Let the oven do the hard work with this easy one-tray weeknight dinner. In a large baking dish add diced lamb, sweet potato, onion, garlic, crushed tomatoes, water, chickpeas and season well. Cover and bake for 40 minutes and then uncovered until crispy on top. Top with yoghurt, fresh mint, sumac, season and serve with jasmine rice.

Cook time: 55 minutes | Prep time: 15 minutes | Serves 4

### Ingredients:

500g diced lamb, lean  
1 sweet potato, peeled and diced  
1 brown onion, diced  
4 garlic cloves, minced  
1/2 cup mint leaves, finely chopped  
400g canned crushed tomatoes  
400g tinned chickpeas - drained

### Garnish:

12 mint leaves  
2 tablespoons extra virgin olive oil  
1 cup plain yoghurt  
1 tablespoon sumac spice

### Serve with:

1 ½ cups Jasmine rice, cooked

### Method

1. Preheat the oven to 200C (390F). Add lamb, sweet potato, onion, garlic, crushed tomatoes, 400ml water, chickpeas, 2 teaspoons of salt and ½ teaspoon pepper in a large baking dish. Drizzle olive oil and toss through to combine.
2. Cover with parchment paper and foil. Bake at 200C for 40 minutes.
3. Remove parchment paper and foil and cook for another 15. Rest for 5 minutes.
4. Add dollops of yoghurt, mint, olive oil and sumac spice. Serve with cooked jasmine rice

