Roasted chestnut and seed loaf with hasselback potatoes, glazed vegetables and pepper sauce

Overview ... U / 9106040





CALORIES:
57.6% Carbs
12.7% Protein
29.6% Fat

Food Labelling...

Serves 1

CONTAINS:

OATS, WHEAT, RYE | MILK | CELERY

MAY CONTAIN:

BARLEY | EGGS

Recipe Ingredients ...	Quantity:	Description:
145939 Sysco Simply Chestnut & Seed Roast	120g	
4717 Button Brussels Sprouts	50g	1x Each
130382 PrepaDefred Chestnuts	15g	0.05x Each
100357 Cranberry Sauce	10g	
100396 Knorr Garde d'Or Pepper Sauce 1L	40g	
13452 Bannisters Yorkshire Family Farm Baby Hasselback Potatoes	50g	
113880 Premium Large Chives Bunch	5g	
107016 Pinguin Chantenay Carrots 10/18mm	40g	
10428 Baby Leaf Spinach	5g	0.04x Each
		0.02x Each

Products / Pack Sizes ...

1 Serving

Product code
Barcode
335g / 392kcal
1

Cooking Instructions & Notes

Preparation:

Defrost the loaf
Defrost the sprouts
Defrost the hasselback potatoes
Defrost the carrots

Method:

1. Place the loaf onto a papered tray along with the hassleback potatoes and cook in an oven for 20 mins at 170oC until crisp.
2. In a pan over a medium heat warm the sprouts, chestnuts and carrots together with the cranberry sauce and a touch of water to glaze.
3. Warm the pepper sauce and roll the hasslebacks in the sauce
4. Place the cooked loaf onto the centre of the plate, next add the sprouts, carrots & chestnuts.
5. Spoon over the pepper sauce and garnish with picked spinach leaves and chives - serve!