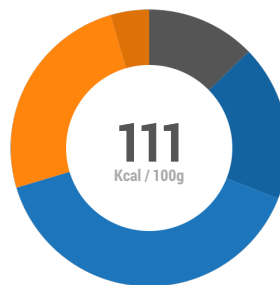


Roasted chestnut and seed loaf with hasselback potatoes, glazed vegetables and pepper sauce

Overview ...

U / 9106040



CALORIES:

57.6% Carbs

12.7% Protein

29.6% Fat

Food Labelling...

Serves **1**

CONTAINS:



MAY CONTAIN:

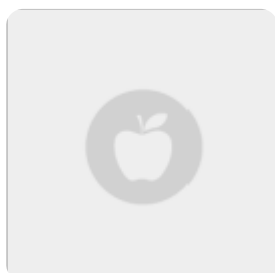


Recipe Ingredients ...

Recipe Ingredients ...	Quantity:	Description:
145939 - 145939 Sysco Simply Chestnut & Seed Roast.. - BRAKES	120g	1x Each
4717 - 4717 Brakes Button Brussels Sprouts.. - BRAKES	50g	0.05x Each
130382 PrepaDefred Chestnuts..	15g	
100357 Brakes Cranberry Sauce (24 May 2023)..	10g	
100396 Knorr Garde d'Or Pepper Sauce 1L..	40g	
13452 Bannisters Yorkshire Family Farm Baby Hasselback Potatoes (23 Mar 2023)..	50g	
113880 Premium Large Chives Bunch..	5g	
107016 - 107016 Penguin Chantenay Carrots 10/18mm.. - BRAKES	40g	0.04x Each
10428 - 10428 Baby Leaf Spinach.. - BRAKES	5g	0.02x Each

Products / Pack Sizes ...

1 Serving



Product code

Barcode

335g / **392kcal**

1

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 hasselback 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!