



Panko-Crusted Greek-Style Cheese

with rosemary, baby potatoes, onion chutney & Romano pepper salad

Family Nice & Fast Veggie

Total time: 25 min. • Based on 2 servings



Greek-style cheese



Panko breadcrumbs



Pre-cooked halved baby potatoes (skin-on)



Romano pepper



Dried rosemary



Garlic



Tomato



Onion chutney



Red onion



Lamb's lettuce

A fresh start

Decide which recipes to cook first by checking the expiration date of each ingredient. Make sure to wash and weigh your fresh fruits and vegetables.

Equipment

Saucepan, kitchen paper, sauté pan with lid attachment, 2x deep plate, salad bowl, frying pan

Ingredients for 1-6 servings

	1p	2p	3p	4p	5p	6p
Greek-style cheese* (g) 7)	100	200	300	400	500	600
Panko breadcrumbs (g) 13) 15)	15	25	40	50	65	75
Pre-cooked halved baby potatoes (skin-on)* (g)	200	400	600	800	1000	1200
Romano pepper* (pcs)	1	2	3	4	5	6
Dried rosemary (sachets)	½	1	1½	2	2½	3
Garlic (cloves)	½	1	1½	2	2½	3
Tomato (pcs)	½	1	1½	2	2½	3
Onion chutney* (g)	40	80	120	160	200	240
Red onion (pcs)	½	1	1½	2	2½	3
Lamb's lettuce* (g)	30	60	90	120	150	180
Not included						
Olive oil (tbsp)	1	2	3	4	5	6
White wine vinegar (tbsp)	½	1	1½	2	2½	3
Honey (tbsp)	½	1	1½	2	2½	3
Extra virgin olive oil (tbsp)	½	1	1½	2	2½	3
Flour (tbsp)	2	4	6	8	10	12
Butter (tbsp)	½	1	1½	2	2½	3
Salt & pepper	to taste					

* keep in the refrigerator

Nutritional values

	Per serving	Per 100g
Energy (kJ/kcal)	3774 / 902	591 / 141
Total fat (g)	45	7
Of which: saturated (g)	20,8	3,3
Carbohydrates (g)	90	14
Of which: sugars (g)	30,1	4,7
Fibre (g)	11	2
Protein (g)	29	5
Salt (g)	3,1	0,5

Allergens

7) Milk **13)** Gluten **15)** Wheat
May contain traces of: -



Step 1:

- Chop the **red onion** into half rings and crush or mince the **garlic**. Heat ½ tbsp olive oil per person in a lidded sauté pan and fry the **garlic** for 1 - 2 minutes.
- Add the **baby potatoes** and continue frying, covered, for 10 - 11 minutes over high heat, tossing regularly.
- Add 1 tsp **rosemary** per person and fry for 5 more minutes, uncovered.
- Meanwhile, heat a saucepan without oil over medium-high heat. Fry the **red onion** for 6 - 8 minutes without oil, then add ½ tbsp butter per person along with the **onion chutney**. Mix well and continue cooking for 2 - 3 minutes.



Step 3:

- In a deep plate, combine 2 tbsp per person each of **flour** and water so as to make a batter. In another deep plate, mix ½ tsp **rosemary** per person with the **panko breadcrumbs**.
- Pat the **Greek-style cheese** dry with kitchen paper. Dip the **cheese** into the batter and then coat with the **rosemary-panko** mixture.
- Heat ½ tbsp olive oil per person in a frying pan and fry the **Greek-style cheese** for 2 - 3 minutes per side or until golden-brown.



Step 2:

- Cut the **Romano pepper** into strips and dice the **tomato**.
- In a salad bowl, combine the white wine vinegar with the honey and the extra virgin olive oil.
- Add the chopped **Romano pepper**, the diced **tomato** and the **lamb's lettuce** and toss well with the dressing. Season to taste with salt and pepper.



Step 4:

- Serve the **baby potatoes** on plates and top with the **Greek-style cheese**.
- Top with the caramelised **onion chutney** and serve the salad alongside.

Enjoy!