



Quorn Pesto & Mozzarella Escalopes with Rosemary & Garlic Potatoes

Serves: 2

Calories per serving: 115

Ingredients:

2 Quorn Pesto & Mozzarella Escalopes

3 white potatoes

4 cloves garlic

3-4 sprigs of fresh rosemary

1 tsp olive oil

30g rocket

15g vegetarian parmesan cheese

1 lemon

For the Puttanesca Sauce:

2 cloves garlic

1 brown onion

1 tbsp tomato puree

400g tinned chopped tomatoes

20g black olives

15g capers

1 tbsp dried oregano

1 red chilli

20g fresh basil

1 tsp sugar

1 tsp olive oil

Method:

1. Preheat an oven to 200 degrees celsius fan.
2. Cut the potatoes into 1cm cubes, then finely chop the rosemary sprigs and 4 garlic cloves.
3. Put the potatoes on a flat baking tray then mix with the rosemary, garlic and 1 tsp of olive oil. Season with salt and pepper to taste then place in the oven for 30-35 minutes until golden brown
4. Put the Quorn Pesto & Mozzarella Escalopes on a baking tray and cook according to the packet instructions.

For the Puttanesca sauce:

1. Finely chop the onion and remaining garlic cloves and put in a pan on a medium heat with 1 tsp olive oil, cooking until softened.
2. Next, finely chop the chilli and slice the olives and add to the pan with the capers, tomato puree, dried oregano and sugar.
3. Cook for a couple of minutes then add the tinned tomatoes and cook for about 5 minutes until the sauce has thickened slightly. Then roughly chop the basil and add to the pan. Season with salt and pepper to taste.

For the rocket salad:

1. Combine the rocket with the juice of half a lemon, cutting the other half into quarters and putting to one side. Shave the parmesan and add the shavings to the salad.
2. Serve the Quorn Pesto & Mozzarella Escalopes with the golden roasted potatoes, puttanesca sauce and fresh rocket salad.