

Difficulty:  
Easy



Time:  
30 minutes



# Gammon and pineapple

## with peas and wedges



Allergens: none

### What is it?

A simple dish with few ingredients, just put the elements together to whip up this tasty meal! We have suggested a fresh ring of pineapple to make this dish extra healthy!

THIS RECIPE  
COSTS MAX.

**£4.24**

PER PERSON  
(BASED ON ALDI  
INGREDIENTS)

### What you need:

	<u>For 2 people</u>	<u>3 people</u>	<u>4 people</u>
Gammon steak	2	3	4
Potatoes	500g	700g	850g
Pineapple ring	2	3	4
Peas	200g	300g	400g

And a small amount of  
oil, salt and pepper

### Kit list:

- Oven dish x2
- Sharp knife

## Make it your own!

If you don't like pineapple, you can swap this for a fried egg to add some protein to the dish. Or if you really fancy it, have both!

**Celebrate Family  
Food**

Charity no.  
1125784



# What to do:

**Step 1:** Preheat the oven to 180 degrees (gas mark 4)

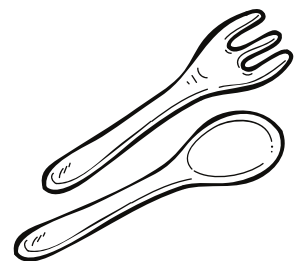
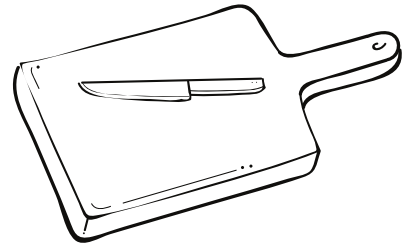
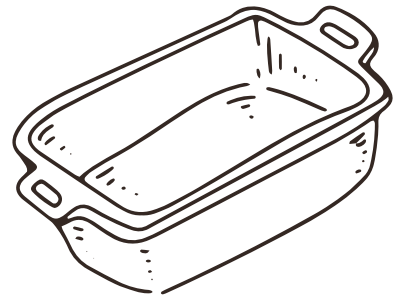
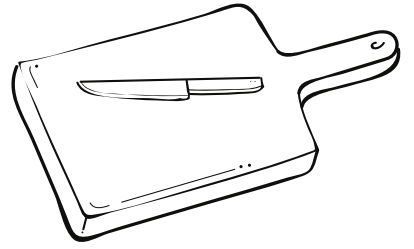
**Step 2:** Cut your potatoes into wedge shapes (roughly 6 segments per potato) and place spaced out on a baking tray lined with greaseproof paper. Sprinkle over a little oil and salt and pepper, and place in the oven for around 20 minutes until the potatoes have softened and browned in colour.

**Step 3:** Meanwhile, place your gammon on an oven tray and place in the oven to cook until it browns, turning over once during cooking so that it can brown on both sides. Alternatively, you could grill the gammon on each side until it browns.

**Step 4:** Prepare your pineapple by cutting into a ring.

**Step 5:** Cook the peas either in a microwave or a saucepan, covered in water. This should take around 5 minutes in a pan of boiling water, or 3 minutes in the microwave. The peas should be piping hot when cooked.

**Serve:** Drain the peas and plate up a spoonful. Remove the gammon and wedges from the oven and add to your plates. Top with your pineapple ring and enjoy!



What did you think of this recipe? Colour in the stars to give it a rating!

