

## Vegetable Parmentier with Emmi Swiss Raclette



Preparation time: **15 min**

Total time: **15 min**

Servings: **4**

Cheese: **Raclette**

### Ingredients:

- 300 g mixed pre-seasoned frozen vegetables, (i.e.: Provençale)
- 1 instant potato puree bag (2-3 portions)
- **200 g Emmi Swiss Raclette cheese**
- Freshly ground pepper
- 1 bunch coarsely chopped chives

### Preparation:

1. Defrost mixed vegetables in a microwave oven.
2. Prepare the potato puree according to the packet instructions and divide in two small gratin dishes or two soup plates.
3. Cut the cheese into cheese sticks, garnish puree with half of them.
4. Spread on mixed vegetables and garnish with remaining cheese. .
5. Heat 1-2 minutes at full power in the microwave until the cheese is melted and vegetables are hot.
6. Season, sprinkle with chives and serve immediately.