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## Savoury Bacon and Cheesy Bake with Leeks

Bacon, cheese and potatoes sound like a perfect mix for a tasty, filling supper. Easy to make, plenty for kids to help with and finished off with leeks... fabulous! There should be plenty of sauce, so serve in shallow bowls and you might even have to use a spoon to slurp it up!

 40 mins

 family box

 gluten free



Potato (2 packs)



Vine Tomato (2)



Onion (1)



Streaky Bacon  
(8 rashers)



Cheddar Cheese  
(8 tbsps)



Smoked Cheese  
(1 block)



Double Cream  
(2 pots)




Sweet Paprika (½ tbsps)



Leek (3)

## Ingredients

	4 PEOPLE	ALLERGENS
Potato, chopped	2 packs	
Vine Tomato, sliced	2	
Onion, chopped	1	
Streaky Bacon	8 rashers	
Cheddar Cheese, grated	8 tbsp	Milk
Smoked Cheese, grated	1 block	Milk
Double Cream	2 pots	Milk
Sweet Paprika	½ tbsp	
Leek	3	

 Our fruit and veggies come fresh from the farm so give them a little wash before using

**LH** Step for little hands

**Nutrition per serving:** Calories: 923 kcal | Protein: 27 g | Carbs: 65 g | Fat: 64 g | Saturated Fat: 32 g



**1** Bring a large pot of water to the boil with ½ tsp of salt and pre-heat your oven to 190 degrees. Peel and chop the potatoes into approx 3cm cubes and cut your tomatoes into approximately 1cm slices. Pop your potatoes into your pot of boiling water and cover with a lid. Simmer for 10 mins, until tender.

**Tip:** The potatoes are cooked when you can easily slip a knife through them.



**2** Peel and chop the onion into roughly 1cm pieces. Roughly cut up the bacon. **Tip:** Use scissors to snip up the bacon if that's easier. Heat 2 tbsp of oil and fry the onion and bacon for 10 mins on medium heat in a frying pan (or an oven-proof dish if you have one!), until crispy and browned.



**3** When the potatoes are cooked, drain them and tip into an ovenproof dish. Add the bacon and onions and stir together (don't mash!). Add a good grind of fresh pepper.



**4 LH:** Meanwhile, grate the two cheeses (it is sometimes tricky to grate smoked cheese so little cubes will do just as well!), pop into a bowl and mix together. Mix two thirds of the grated cheese with the cream, 150 ml water and the paprika. Pour the sauce over the potato mixture and gently stir together.

**5 LH:** Layer the tomato slices on top and scatter over the remaining cheese.

**6** Pop into the oven, on the top shelf, for 15 mins until browned and golden. While the bake is cooking, thinly slice the leeks, pop 2 tbsp of oil in a frying pan (you can use the same one you used for the bacon and onions - no need to wash!) and fry the leeks for 3-4 mins or until softened.

**7** Serve your bake on plates or in bowls with the leeks on the side.