



More Than Food  
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Enjoy  
within  
3 days



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## Spinach, Mushroom and Bacon Puff with Grilled Tomatoes

A sneaky twist on a flan, so no flan tin required! Hooray! It's easy to do and your cooking skills will impress your fellow diners. Juicy grilled tomatoes add colour and sauciness. A delicious spring dish...Enjoy!



40 mins



family box



Puff Pastry (1 sheet)



Vine Tomato (6)



Chives (5 tbsp)



Onion (1)



Chestnut Mushrooms  
(1 punnet)



Bacon Rasher (6)




Baby Spinach  
(3 handfuls)



Philadelphia Cheese  
(3 tbsp)

## Ingredients

	4 PEOPLE	ALLERGENS
Puff Pastry	1 sheet	Egg, Gluten, Milk
Vine Tomato, halved	6	
Chives, chopped	5 tbsp	
Onion, sliced	1	
Chestnut Mushrooms, sliced	1 punnet	
Bacon Rasher	6	
Baby Spinach	3 handfuls	
Philadelphia Cheese	3 tbsp	Milk

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

**LH** Step for little hands

### Did you know...

Cooking spinach actually increases its health benefits!

**Nutrition per serving:** Calories: 647 kcal | Protein: 16 g | Carbs: 49 g | Fat: 42 g | Saturated Fat: 25 g



**1** Pre-heat your oven to 210 degrees and pop your baking tray in your oven to get hot. Unroll the **puff pastry** and lift it onto some baking paper. Score a 1cm border around the edge of the **pastry**, making sure not to cut right through it. Then put it on your hot baking tray. **Tip:** *Careful not to burn yourself!*



**2** Prick the middle of the **pastry** sheet with a fork and bake on the middle shelf of your oven for 15 mins, before taking out and leaving to the side.



**3** In the meantime, halve the **tomatoes**. **LH:** *Put them on a baking tray and drizzle with 2 tbsp of oil. Season with 1/2 tsp of **salt** and a few grinds of **black pepper**. Chop or snip (with scissors) the **chives**, scatter half of them over the **tomatoes** and put in your oven on the top shelf for 15 mins.*

**4** Peel and finely slice the **onion** into half moon shapes and roughly slice the **mushrooms**. Stack the **bacon rashers** in a pile on top of each other and cut into 1cm slices, then separate these. Put 3 tbsp of **oil** in a large frying pan and fry the **onions, mushrooms** and **bacon** over medium heat for 10 mins, until softened, browned and cooked.

**5** Stir the **spinach** into your onion mixture as well as the rest of the chives. Add the **Philadelphia cheese** and season with a few grinds of **black pepper**. Cook gently for 2 mins until the **spinach** has wilted.



**6** When your pastry is cooked, spread your cheesy **mushroom** mix across the pastry and serve with the **tomatoes**.