



Cheesy Bacon Loaded Smashed Potatoes

with Onion Marmalade, Soured Cream and Chives

Special Sides 40-45 Minutes

3A

Find all your unchilled Market items in bag A.



Salad Potatoes



Garlic Clove



Bacon Lardons



Chives



Soured Cream



Onion Marmalade



Grated Hard Italian Style Cheese

Pantry Items
Oil, Salt, Pepper

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Baking tray, bowl, aluminium foil, kitchen scissors and frying pan.

Ingredients

Ingredients	Quantity
Salad Potatoes	350g
Garlic Clove**	2
Bacon Lardons**	120g
Chives**	1 bunch
Soured Cream** 7)	75g
Onion Marmalade	40g
Grated Hard Italian Style Cheese** 7) 8)	40g

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	321g 1961/469	100g 612/146
Fat (g)	25.0	7.8
Sat. Fat (g)	11.8	3.7
Carbohydrate (g)	38.9	12.1
Sugars (g)	11.3	3.5
Protein (g)	21.6	6.7
Salt (g)	2.31	0.72

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 8) Egg

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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2



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Bake your Potatoes

a) Preheat your oven to 220°C/200°C fan/gas mark 7. Halve the **salad potatoes** widthways. Put the **potatoes** onto a baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer, cut-side down.

b) When the oven is hot, roast on the top shelf, 20 mins. When the **potatoes** have cooked for 20 mins, remove them from the oven. Use the bottom of a bowl or pan to lightly crush each **potato half**. Drizzle the **smashed potatoes** with more **oil** and return to the top shelf until crispy and golden, 10-15 mins.

c) Meanwhile, pop the **garlic** (unpeeled) into a small piece of foil with a drizzle of **oil** and scrunch to enclose it. Add the **garlic parcel** to the **potato** tray and roast until soft, 10-12 mins, then remove from the oven. Once the **garlic** has cooled, cut the end with scissors, squeeze it out of the skin and mash with a fork.

Prep your Toppings

a) In the meantime, heat a drizzle of **oil** in a frying pan on medium-high heat.

b) Once hot, add the **bacon lardons**. Stir-fry until golden, 4-5 mins. Once cooked, transfer to a small bowl and cover to keep warm. **IMPORTANT:** *Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.*

c) While the **lardons** cook, finely chop the **chives** (use scissors if easier).

d) In a medium bowl, stir together **half** of the **chives**, the **soured cream** and **mashed roasted garlic**.

The Finishing Touches

a) Once the **potatoes** are cooked, remove from the oven. Dollop over the **onion marmalade** and sprinkle over the **hard Italian style cheese**. Pop back in the oven until the **cheese** has melted, 5 mins.

b) Remove the **cheesy potatoes** from the oven and place on a sharing plate. Add generous dollops of the **garlic soured cream** over the top.

c) To finish, scatter over the **fried bacon lardons** and remaining **chives**. Serve any remaining **garlic soured cream** on the side.

Enjoy!