



Breakfast Bacon Tostada Stack

with Smashed Avo, Greek Style Cheese and Sriracha

Breakfast 30-35 Minutes • **Medium Spice** • 1 of your 5 a day

8A

Find all your unchilled Market items in bag A.



Streaky Bacon



Plain Taco Tortillas



Baby Plum Tomatoes



Sriracha Sauce



Smashed Avocado



Greek Style Salad Cheese

Pantry Items

Oil, Salt, Mayonnaise, Olive Oil, Egg

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep. Ingredients in **red** are hot!

Cooking tools

Baking paper, baking tray, bowl and frying pan.

Ingredients

Ingredients	Quantity
Streaky Bacon**	8 rashers
Plain Taco Tortillas 13	4
Baby Plum Tomatoes	125g
Sriracha Sauce	30g
Smashed Avocado**	1 pot
Greek Style Salad Cheese** 7	50g

Pantry	Quantity
Mayonnaise	2 tbsp
Egg	2

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	352g 2961/708	100g 840/201
Fat (g)	45.6	13.0
Sat. Fat (g)	14.7	4.2
Carbohydrate (g)	41.2	11.7
Sugars (g)	7.8	2.2
Protein (g)	28.2	8.0
Salt (g)	4.23	1.20

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

Allergens

7) Milk 13) Cereals containing gluten

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

Let us know what you think!

Share your creations with #HelloFreshSnaps


Head to hellofresh.co.uk or use our app to rate this recipe

HelloFresh UK

Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

 You can recycle me!



1



2



3



Bring on the Bacon and Tostadas

a) Preheat your oven to 220°C/200°C fan/gas mark 7.

b) Lay the **bacon** in a single layer onto a lined baking tray. When the oven is hot, bake on the middle shelf of your oven until golden brown and crispy, 10-15 mins. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.

c) Meanwhile, lay the **tortillas** (see ingredients for amount) onto a large baking tray in a single layer and rub each with a little **oil**. Season with **salt** and bake on the top shelf of the oven until golden and crispy, 4-6 mins. **TIP:** Keep the other 2 tortillas for another recipe. Tostada means 'toasted', so make sure they're crispy!

Get Cracking

a) Whilst everything is in the oven, quarter the **baby plum tomatoes**, then halve each quarter.

b) In a small bowl, mix together **half the sriracha** (add less if you'd prefer things milder) and the **mayonnaise** (see pantry for amount).

c) Heat a drizzle of **olive oil** in a large frying pan on medium-high heat. Once hot, carefully crack in each **egg** (see pantry for amount) and cook for 4-5 mins, or until the **egg white** is cooked and the **yolk** is the firmness you desire. Lower the heat as needed. **IMPORTANT:** Ensure egg whites are fully cooked.

Stack and Serve

a) Evenly spread the **smashed avocado** over each of your **tostadas**.

b) Divide the **streaky bacon** and **baby plum tomatoes** evenly between your **tostadas**.

c) Crumble over **three-quarters** of the **Greek style salad cheese**, saving a **quarter** to sprinkle over the top of the **tostada stacks** at the end.

d) Drizzle over **half the sriracha mayonnaise**.

e) Stack the **tostadas** into 2 stacks on 2 serving plates.

f) Top each **tostada stack** with a **fried egg**, crumble over the remaining **Greek style salad cheese** and drizzle over the remaining **sriracha mayo** to finish.

Enjoy!