



Extra Cheesy Bacon Stuffed Potatoes

with Spring Onion and Soured Cream

Special Sides 40-50 Minutes

3A

Find all your unchilled Market items in bag A.



Baking Potato



Bacon Lardons



Mature Cheddar Cheese



Red Leicester



Spring Onion



Soured Cream

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, frying pan, grater and bowl.

Ingredients

Ingredients	Quantity
Baking Potato**	2
Bacon Lardons**	90g
Mature Cheddar Cheese** 7)	30g
Red Leicester** 7)	30g
Spring Onion**	1
Soured Cream* 7)	75g

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	423g / 2371/567	100g / 561/134
Fat (g)	27.0	6.4
Sat. Fat (g)	14.2	3.4
Carbohydrate (g)	62.7	14.8
Sugars (g)	4.7	1.1
Protein (g)	22.2	5.3
Salt (g)	1.88	0.44

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

Allergens

7) Milk

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, cereals containing 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. Be careful when adding water to hot pans while cooking.

Contact

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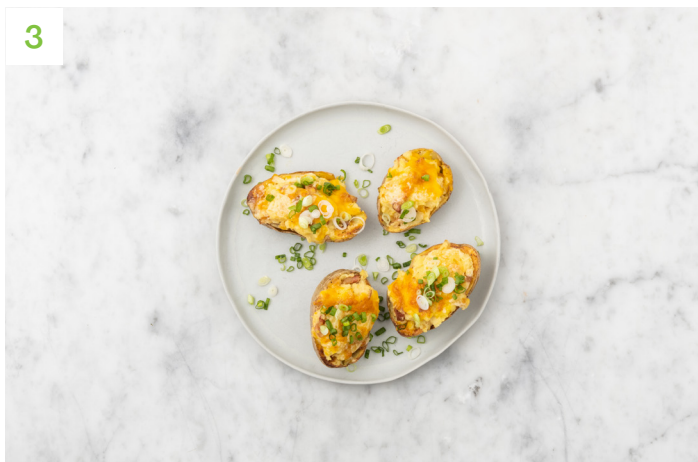
1



2



3



Bake the Potatoes

a) Preheat your oven to 240°C/220°C fan/gas mark 9.

b) Halve the **potatoes** lengthways and pop them onto a baking tray. Drizzle with **oil** and season with **salt** and **pepper**.

c) When the oven is hot, bake on the top shelf of your oven until tender and a knife slips in easily, 30-40 mins.

Fry the Bacon

a) While the **potatoes** cook, 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. Drain off any excess fat and remove from the heat. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook lardons thoroughly.

c) Grate the **Cheddar** and **Red Leicester**, then combine the two together.

d) Trim and thinly slice the **spring onion**.

Stuff and Serve

a) Once the **potatoes** are cooked, put them on a board, cut-side up, and allow to cool for a couple of mins. Meanwhile, preheat your grill to high.

b) Gently scoop out the **potato flesh** into a large bowl. Add the **soured cream**, **bacon lardons** and **half** the **cheese**. Season with **salt** and **pepper**, then mix together.

c) Spoon the **creamy** bacon mixture back into the **potato skins**. Pop them back onto the baking tray and sprinkle over the remaining **cheese**. Grill until the **cheese** is bubbling and golden, 4-5 mins.

d) Serve your **loaded potatoes** with the **spring onion** sprinkled over.

Enjoy!