



Cheddar & Bacon Loaded Garlic Flatbreads with Crispy Onions

Special Sides 15-20 Minutes

2A

Find all your unchilled Market items in bag A.



Garlic Clove



Bacon Lardons



Mature Cheddar Cheese



Mixed Herbs



Greek Style Flatbreads



Crispy Onions

Pantry Items

Oil, Butter, 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

Garlic press, frying pan, grater and baking tray.

Ingredients

Ingredients	Quantity
Garlic Clove**	4
Bacon Lardons**	60g
Mature Cheddar Cheese** 7)	60g
Mixed Herbs	1 sachet
Greek Style Flatbreads 13)	4
Crispy Onions 13)	2 sachets

Pantry	Quantity
Butter*	40g

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving 265g	Per 100g 100g
Energy (kJ/kcal)	3593/859	1354/324
Fat (g)	46.4	17.5
Sat. Fat (g)	23.7	8.9
Carbohydrate (g)	72.1	27.2
Sugars (g)	6.5	2.4
Protein (g)	32.7	12.3
Salt (g)	3.38	1.27

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, 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

Let us know what you think!

Share your creations with #HelloFreshSnaps

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

 You can recycle me!

HelloFresh UK
Packed in the UK
The Fresh Farm
60 Worship St, London EC2A 2EZ



1



2



3



Fry your Bacon

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

b) Peel and grate the **garlic** (or use a garlic press).

c) Heat a drizzle of **oil** in a large frying pan on medium-high heat. Once hot, add the **bacon lardons**. Stir-fry until golden, 4-5 mins. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.

d) Meanwhile, grate the **cheese**.

Cheese, Please!

a) Once cooked, remove the **bacon** pan from the heat and add the **butter** (see pantry for amount), **garlic** and **mixed herbs**. Season generously with **salt** and **pepper**, then stir to combine.

b) Place the **Greek style flatbreads** on a baking tray. **TIP:** Use two baking trays if necessary.

c) Evenly divide the **garlic bacon mixture** over the **flatbreads** and top with the **grated cheese**.

Into the Oven

a) Bake your **cheesy flatbreads** on the middle shelf of the oven until the **cheese** is melted and bubbling, 5-7 mins.

b) Once baked, transfer the **flatbreads** to a sharing platter.

c) Scatter over the **crispy onions** to finish.

Enjoy!