



# Cheesy Bacon Loaded Smashed Potatoes

with Onion Marmalade, Garlic 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, aluminium foil, bowl, frying pan and kitchen scissors.

## 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	Per serving	Per 100g
for uncooked ingredient	321g	100g
Energy (kJ/kcal)	2059/492	642/154
Fat (g)	25.0	7.8
Sat. Fat (g)	11.7	3.7
Carbohydrate (g)	47.1	14.7
Sugars (g)	11	3.4
Protein (g)	21.8	6.8
Salt (g)	2.16	0.67

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, 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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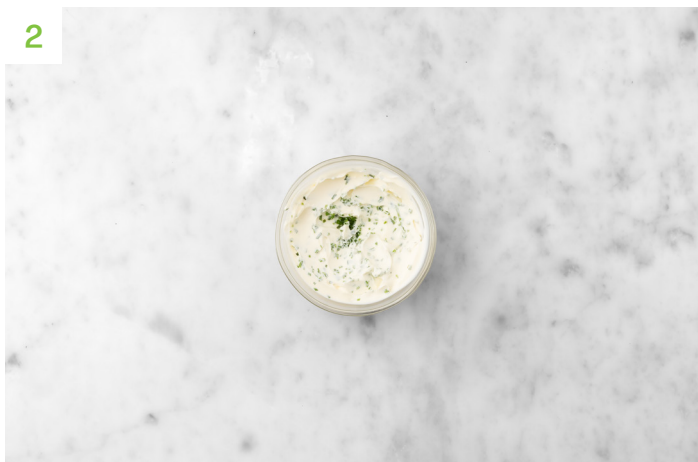
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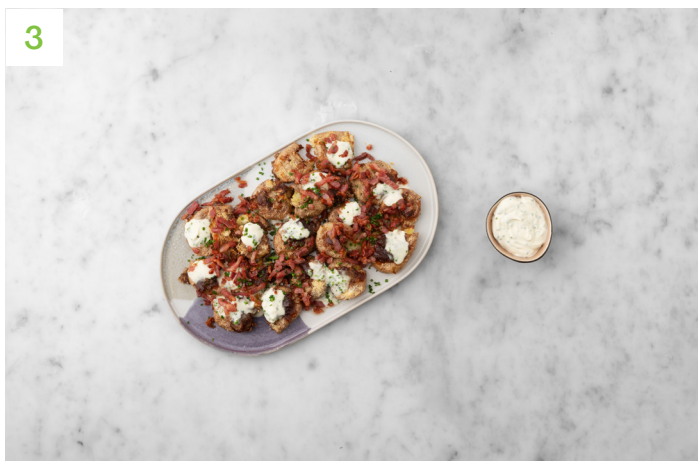
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2



3



## Absolutely Smashing

**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. 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 and allow to cool.

**c)** 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.

## Bring on the Bacon

**a)** While the **potatoes** and **garlic** roast, 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). Once the **garlic** has cooled, cut the end with scissors, squeeze it out of the skin and mash with a fork in a medium bowl.

**d)** Add the **soured cream** and **half** the **chives** to the **mashed garlic**, then stir to combine.

## 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, sprinkle over the **fried bacon lardons** and remaining **chives**. Serve any remaining **garlic soured cream** on the side.

Enjoy!