



Indian Style Eggs Benedict on Naan Bread with Mango Chutney Bacon and Turmeric Hollandaise

Brunch 25-30 Minutes • 1 of your 5 a day

10A

Find all your unchilled Market items in bag A.



Baby Plum Tomatoes



Garlic Clove



Coriander



Hollandaise Sauce



Ground Turmeric



Streaky Bacon



Mango Chutney



Plain Naans

Pantry Items

Oil, Salt, Pepper, 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.

Cooking tools

Garlic press, baking tray, saucepan and frying pan.

Ingredients

Ingredients	Quantity
Baby Plum Tomatoes	250g
Garlic Clove**	1
Coriander**	1 bunch
Hollandaise Sauce (7) (8) (9)	100g
Ground Turmeric	1 sachet
Streaky Bacon**	6 rashers
Mango Chutney	40g
Plain Naans (7) (13)	2

Pantry	Quantity
Olive Oil*	2 tbsp
Egg*	4

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	3817/912	759/181
Fat (g)	47.3	9.4
Sat. Fat (g)	13.0	2.6
Carbohydrate (g)	81.8	16.3
Sugars (g)	18.6	3.7
Protein (g)	37.0	7.4
Salt (g)	3.67	0.73

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

Allergens

7) Milk 8) Egg 9) Mustard 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

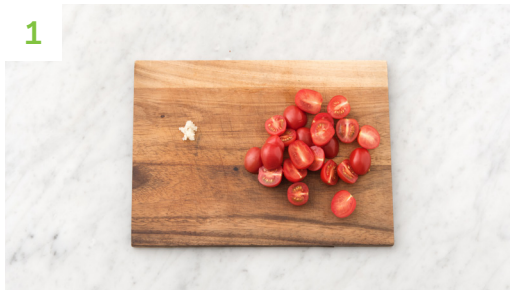
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Garlic the Tomatoes

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Halve the **baby plum tomatoes**.
- Peel and grate the **garlic** (or use a garlic press).
- Add the **tomatoes** to a baking tray, then add the **garlic** and **olive oil** (see pantry for amount). Season with **salt** and **pepper** and toss to coat well. Set aside for later.



Get Cracking

- While the **bacon fries**, heat a drizzle of **oil** in another large frying pan on medium-high heat.
- Once hot, 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.**



Chop the Coriander

- Roughly chop the **coriander** (stalks and all).
- Pop the **hollandaise sauce** into a small saucepan, stir in the **turmeric**, then set aside to heat through later.
- Once the oven is hot, pop the **tomato** baking tray onto the middle shelf until softened, 10-12 mins.



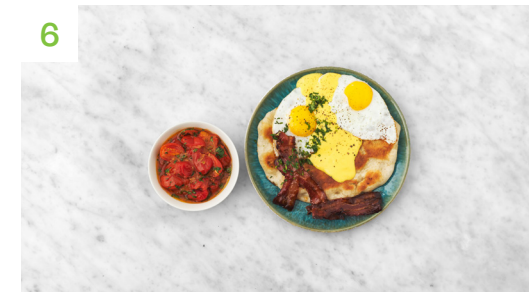
Finishing Touches

- Put the **naans** onto a baking tray. Sprinkle with a little **water** and pop them into the oven to warm through, 2-3 mins.
- In the meantime, pop the **turmeric hollandaise** pan on medium heat and warm through, stirring constantly, 1-2 mins.
- Stir **half** the **coriander** through the **roasted tomatoes**. Reheat the **bacon** if needed.



Mango Chutney Bacon Time

- Meanwhile, heat a drizzle of **oil** in a large frying pan on medium heat.
- Once hot, lay in the **bacon rashers** and fry until crispy and brown, 3-4 mins on each side. **IMPORTANT: Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.**
- Remove the pan from the heat, then add the **mango chutney** and turn to evenly coat the **bacon**.



Brunch is Served

- When everything's ready, transfer the **naans** to your plates.
- Top each **naan** with a couple of **fried eggs**, spoon over the **turmeric hollandaise** and sprinkle with the remaining **coriander**.
- Serve with the **mango chutney bacon** and **garlic tomatoes** alongside.

Enjoy!