



# Bacon, Cheddar and Pesto Pinwheels with Sun-Dried Tomato

Special Sides 25-30 Minutes

20A

Find all your unchilled Market items in bag A.



Puff Pastry Sheet



Bacon Lardons



Mature Cheddar Cheese



Fresh Pesto



Sun-Dried Tomato Paste



Tomato Puree

**Pantry Items**  
Oil, Sugar

## Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

## Cooking tools

Frying pan, grater, bowl, baking paper and baking tray.

## Ingredients

Ingredients	Quantity
Puff Pastry Sheet** <b>13</b>	1 pack
Bacon Lardons**	60g
Mature Cheddar Cheese** <b>7</b>	60g
Fresh Pesto** <b>7</b>	32g
Sun-Dried Tomato Paste	25g
Tomato Puree	30g

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	263g	100g
Energy (kJ/kcal)	3912/935	1490/356
Fat (g)	63.2	24.1
Sat. Fat (g)	30.9	11.8
Carbohydrate (g)	67.7	25.8
Sugars (g)	11.2	4.3
Protein (g)	22.3	8.5
Salt (g)	3.29	1.25

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

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The Fresh Farm  
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1



2



3



## Get Prepped

**a)** Preheat your oven to 220°C/200°C fan/gas mark 7. Remove the **puff pastry** from your fridge and allow to come up to room temperature.

**b)** Heat a drizzle of **oil** in a frying pan on medium-high heat.

**c)** Once hot, add the **bacon lardons** and stir-fry until golden, 4-5 mins. Remove from the heat. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook **bacon** thoroughly.

**d)** Meanwhile, grate the **cheese**. Pop the **pesto**, **sun-dried tomato paste** and **tomato puree** into a small bowl and add a pinch of **sugar** (if you have any). Stir together until combined.

## Roll With It

**a)** Unfold the **puff pastry** onto a chopping board, keeping it on its baking paper.

**b)** Spread the **pesto mixture** evenly over the **pastry** in a thin layer, leaving a 1cm border on all sides.

**c)** Evenly scatter over the **cooked bacon lardons** and **grated cheese**.

**d)** Using the baking paper to help you, carefully roll the **pastry** from the long side to enclose the **filling** and make a **pastry log**.

## Ready, Steady, Bake

**a)** Line a baking tray with baking paper. Trim (and discard) 1cm from each end of the **pastry log** to neaten, then carefully slice into 2cm thick rounds. You'll make approximately 12-16 rounds. **TIP:** A serrated knife makes slicing easier!

**b)** Lay the **rounds** onto the baking tray, spaced well apart to allow them to puff.

**c)** Bake in your oven until golden, 20-25 mins.

**d)** Place the **baked pinwheels** on a sharing platter.

Enjoy!