



Cheddar & Bacon Topped 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, Honey

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
Honey*	2 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	280g	100g
Energy (kJ/kcal)	3785 /905	1350 /323
Fat (g)	46.4	16.6
Sat. Fat (g)	23.7	8.5
Carbohydrate (g)	84.1	30.0
Sugars (g)	18.4	6.6
Protein (g)	32.8	11.7
Salt (g)	3.38	1.21

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, mollusc, 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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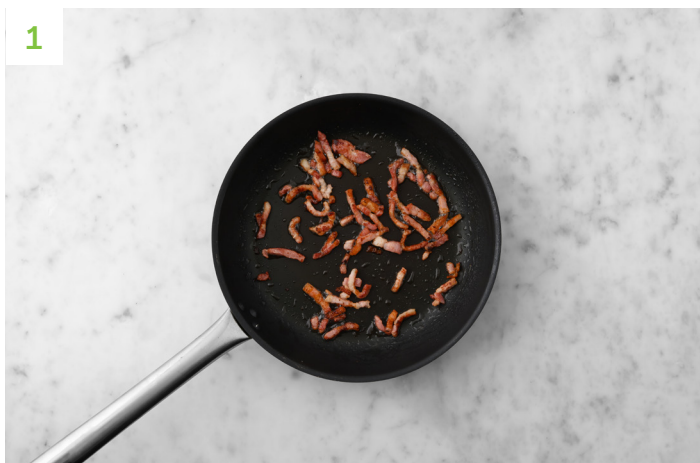
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2



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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) Drizzle over the **honey** (see pantry for amount), then 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!