



# Cheesy Bacon & Potato Tartiflette

with Cheddar and a Creamy Onion Sauce

Special Sides 40-50 Minutes

3A

Find all your unchilled Market items in bag A.



Potatoes



Onion



Mature Cheddar Cheese



Garlic Clove



Bacon Lardons



Creme Fraiche

**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

Saucepan, peeler, colander, grater, garlic press, frying pan and ovenproof dish.

## Ingredients

Ingredients	Quantity
Potatoes	450g
Onion**	1
Mature Cheddar Cheese** 7)	160g
Garlic Clove**	1
Bacon Lardons**	90g
Creme Fraiche** 7)	75g

Pantry	Quantity
Reserved Potato Water*	75ml

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

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	498g	100g
Energy (kJ/kcal)	3253 /777	654 /156
Fat (g)	49.3	9.9
Sat. Fat (g)	27.9	5.6
Carbohydrate (g)	53.7	10.8
Sugars (g)	8.1	1.6
Protein (g)	34.1	6.9
Salt (g)	2.80	0.56

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

## Allergens

### 7) Milk

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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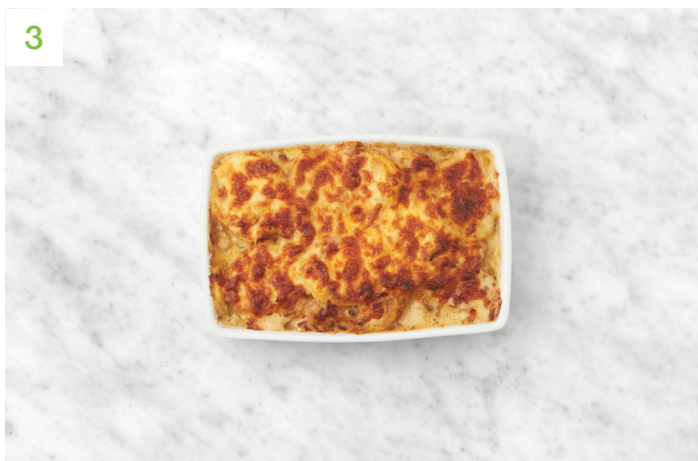
1



2



3



## Boil the Potatoes

- Preheat your oven to 220°C/200°C fan/gas mark 7. Bring a large saucepan of **water** with  $\frac{1}{2}$  **tsp salt** to the boil for the **potatoes**.
- Peel and slice the **potatoes** into 1cm thick rounds.
- Once boiling, add the **potato slices** to the **water** and simmer until just tender, 8-12 mins.
- Once cooked, reserve **75ml** of the **potato water**, then carefully drain in a colander and set aside.

## Bring on the Bacon

- While the **potato** boils, halve, peel and thinly slice the **onion**. Grate the **cheese**. Peel and grate the **garlic** (or use a garlic press).
- Heat a drizzle of **oil** in a large frying pan on medium heat. Once hot, add the **onion**, season with **salt** and **pepper** and fry, stirring occasionally, until golden, 10-12.
- When the **onions** have 5 mins remaining, add the **bacon lardons** and stir-fry until golden, 4-5 mins. **IMPORTANT:** *Wash your hands and equipment after handling raw meat.*
- Once the **bacon** is golden, add the **garlic** and cook until fragrant, 30 secs.

## Time to Bake

- Add the **creme fraiche**, **reserved potato water** and **two thirds** of the **grated cheese** to the **bacon** pan. Mix until the **cheese** has melted, 1-2 mins, then remove from the heat. Season to taste with **salt** and **pepper**.
- Lay **half** the **cooked potato slices** in layers in an appropriately sized ovenproof dish, then pour over **half** the **creamy sauce**. Repeat with the remaining **potatoes** and **sauce**.
- Sprinkle the remaining **cheese** on top. Bake on the top shelf of your oven until golden brown and bubbly, 15-20 mins. **TIP:** *Put the dish onto a baking tray to catch any drips.*
- When your **tartiflette** is ready, remove from the oven and serve.

Enjoy!