



Smoky Bacon and Cheddar Potato Side Salad with Chipotle and Soured Cream

Special Sides 35-40 Minutes • Medium Spice

3A

Find all your unchilled Market items in bag A.



Salad Potatoes



British Streaky Bacon



Chipotle Paste



Mature Cheddar Cheese



Spring Onion



Soured Cream

Pantry Items
Oil, Salt

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

Cooking tools

Saucepan, colander, frying pan, kitchen paper, bowl and grater.

Ingredients

Ingredients	Quantity
Salad Potatoes	350g
British Streaky Bacon**	4 rashers
Chipotle Paste	20g
Mature Cheddar Cheese** 7)	80g
Spring Onion**	2
Soured Cream** 7)	75g

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	313g	100g
Energy (kJ/kcal)	1955 /467	626 /150
Fat (g)	28.6	9.2
Sat. Fat (g)	16.0	5.1
Carbohydrate (g)	32.8	10.5
Sugars (g)	5.4	1.7
Protein (g)	20.6	6.6
Salt (g)	2.11	0.67

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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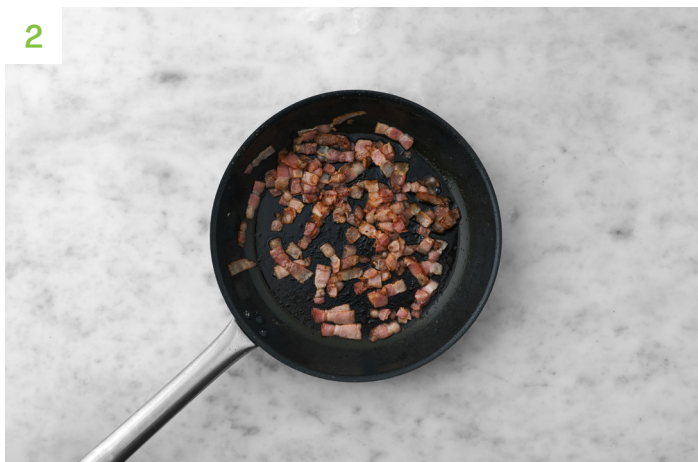
1



Boil the Potatoes

- Bring a large saucepan of **water** with $\frac{1}{2}$ tsp salt to the boil on high heat for the **potatoes**.
- Halve the **salad potatoes** (no need to peel).
- When boiling, add the **potatoes** to the **water**, lower the heat to medium and cook until you can easily slip a knife through, 15-20 mins.
- Once cooked, drain in a colander.

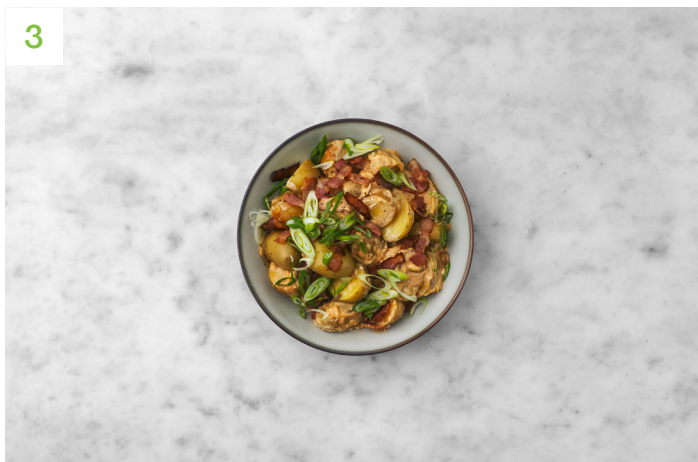
2



Fry the Bacon

- Meanwhile, chop the **bacon rashers** widthways into 1cm wide strips (use scissors if easier).
- Heat a drizzle of **oil** in a frying pan on medium-high heat.
- Once hot, add the **bacon** and fry until crispy, 4-5 mins. Once cooked, transfer to a plate lined with kitchen paper. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.

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Finish and Serve

- Once the **potatoes** are cooked, pop them in a large bowl and stir through the **chipotle paste** (use less if you'd prefer things milder), then set aside to cool, 5-10 mins.
- While the **chipotle potatoes** cool, grate the **cheese**. Trim and thinly slice the **spring onion**.
- Once the **potatoes** have cooled, add the **cooked bacon**, **soured cream** and **cheese** to the bowl and stir to combine.
- Transfer to a serving dish and sprinkle over the **spring onions** to finish.

Enjoy!