



Bacon Lardons and Mustard Potato Side Salad with Spring Onions

Special Sides 25-30 Minutes

3A

Find all your unchilled
Market items in bag A.



Salad Potatoes



British Smoked
Bacon Lardons



Mayonnaise



Wholegrain Mustard



Spring Onion

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, colander, frying pan and bowl.

Ingredients

Ingredients	Quantity
Salad Potatoes	500g
British Smoked Bacon Lardons**	60g
Mayonnaise 8) 9)	64g
Wholegrain Mustard 9)	8.5g
Spring Onion**	2

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	336g	100g
Energy (kJ/kcal)	1572/376	468/112
Fat (g)	15.2	4.5
Sat. Fat (g)	2.6	0.8
Carbohydrate (g)	52.6	15.6
Sugars (g)	5.0	1.5
Protein (g)	10.8	3.2
Salt (g)	1.56	0.47

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

Allergens

8) Egg 9) Mustard

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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Cook the Potatoes

- Bring a large saucepan of **water** with $\frac{1}{2}$ **tsp salt** to the boil on high heat.
- Halve the **salad potatoes** (or quarter any large ones).
- 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 and set aside to cool slightly, 5 mins.

Make the Bacon Dressing

- Meanwhile, heat a drizzle of **oil** in a medium frying pan on medium-high heat.
- Once hot, add the **bacon lardons** and stir-fry until golden brown, 4-5 mins, then transfer to a medium bowl using a slotted spoon. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.
- Add the **mayo** and **half** the **wholegrain mustard** to the **bacon** and stir to coat. **TIP:** Keep the remaining mustard for another recipe.
- Trim and thinly slice the **spring onions**, then add **half** of them to the bowl of **bacon mustard** and mix again.

Combine and Serve

- Once cooled slightly, add the **potatoes** to the **bacon dressing**. Season with **salt** and **pepper**, then stir to coat the **potatoes** in the **dressing**.
- Transfer to a serving dish and sprinkle over the remaining **spring onions** to finish.

Enjoy!