



Big Brunch Bacon & Avocado Tostada Stack

with Greek Style Cheese and Sriracha

Breakfast 30-35 Minutes • **Medium Spice** • 1 of your 5 a day

26A

Find all your unchilled Market items in bag A.



British Streaky Bacon



Plain Taco Tortillas



Baby Plum Tomatoes



Sriracha Sauce



Smashed Avocado



Greek Style Salad Cheese

Pantry Items

Oil, Salt, Mayonnaise, Egg

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

Baking paper, baking tray, bowl and frying pan.

Ingredients

Ingredients	Quantity
British Streaky Bacon**	8 rashers
Plain Taco Tortillas 13	4
Baby Plum Tomatoes	125g
Sriracha Sauce	15g
Smashed Avocado**	1 pot
Greek Style Salad Cheese** 7	50g

Pantry	Quantity
Mayonnaise*	2 tbsp
Egg*	2

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	345g	100g
Energy (kJ/kcal)	2931 / 700	850 / 203
Fat (g)	45.6	13.2
Sat. Fat (g)	14.7	4.2
Carbohydrate (g)	39.6	11.5
Sugars (g)	6.3	1.8
Protein (g)	28.1	8.2
Salt (g)	3.99	1.16

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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Bring on the Bacon

a) Preheat your oven to 220°C/200°C fan/gas mark 7.

b) Lay the **bacon** in a single layer onto a lined baking tray.

c) When the oven is hot, bake on the middle shelf of your oven until golden brown and crispy, 10-15 mins. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.



Get Cracking

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

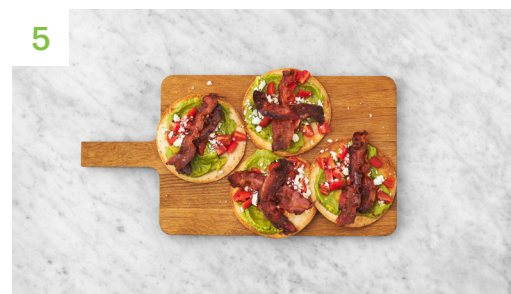
b) Once hot, carefully crack in each **egg** and cook for 4-5 mins, or until the **egg white** is cooked and the **yolk** is the firmness you desire. Lower the heat as needed. **IMPORTANT:** Ensure egg whites are fully cooked.



Bake the Tostadas

a) Meanwhile, lay **4 tortillas** onto a large baking tray in a single layer and rub each with a little **oil**.

b) Season with **salt** and bake on the top shelf of the oven until golden and crispy, 4-6 mins. **TIP:** Tostada means 'toasted', so make sure they're crispy! Keep the remaining tortillas for another recipe.



Start the Stack

a) Evenly spread the **smashed avocado** over each of your **tostadas**.

b) Divide the **streaky bacon** and **baby plum tomatoes** evenly between your **tostadas**.

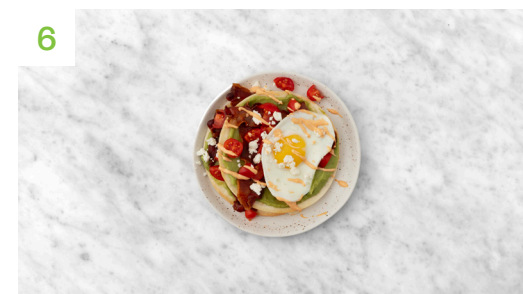
c) Crumble over **three quarters** of the **Greek style salad cheese**, saving **one quarter** to sprinkle over at the end.



Finish the Prep

a) While everything is in the oven, quarter the **baby plum tomatoes**, then halve each quarter.

b) In a small bowl, mix together the **sriracha sauce** (add less if you'd prefer things milder) and the **mayonnaise** (see pantry for amount).



Finish and Serve

a) Drizzle over **half** the **sriracha mayonnaise**.

b) Lay **1 tostada** on a plate, then stack another on top. Repeat with the second plate.

c) Top each stack with a **fried egg**.

d) Crumble over the remaining **Greek style salad cheese** and drizzle over the remaining **sriracha mayo** to finish.

Enjoy!