



Homemade Hash Brown & Maple Bacon Breakfast Bap with Cheddar Cheese and a Fried Egg

10A

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Breakfast 35-40 Minutes



Potatoes



Roasted Spice and Herb Blend



British Streaky Bacon



Mature Cheddar Cheese



Maple Syrup



Burger Buns

Pantry Items

Egg, Plain Flour, Salt, Pepper, Oil, Tomato Ketchup

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Grater, sieve, bowl, baking paper, baking tray and frying pan.

Ingredients

Ingredients	Quantity
Potatoes	450g
Roasted Spice and Herb Blend	1 sachet
British Streaky Bacon**	8 rashers
Mature Cheddar Cheese** 7)	60g
Maple Syrup	1 sachet
Burger Buns 13)	2

Pantry	Quantity
Egg*	3
Plain Flour*	2 tbsps
Tomato Ketchup*	2 tbsps

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	495g 3514/840	100g 710/170
Fat (g)	34.8	7.0
Sat. Fat (g)	15.1	3.1
Carbohydrate (g)	90.7	18.3
Sugars (g)	13.9	2.8
Protein (g)	40.9	8.3
Salt (g)	3.95	0.80

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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Hello Potato

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

b) Coarsely grate the **potatoes** (no need to peel).

c) Place the **grated potatoes** in a fine sieve over a large bowl and squeeze the **potato** to remove some of the liquid, 1-2 mins. Discard the liquid.

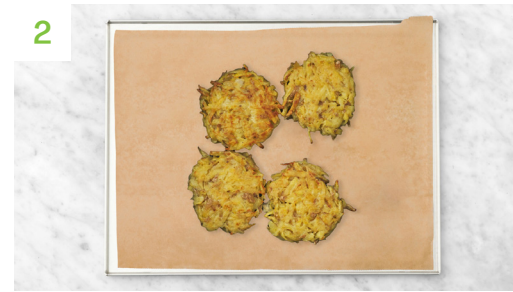
d) Place the **grated potato** in a large, clean bowl along with the **roasted spice and herb blend**, **one third** of the **eggs** and the **flour** (see pantry for both amounts). Season generously with **salt** and **pepper**, then mix to combine.



Fry the Eggs

a) Meanwhile, grate the **cheese**.

b) Heat a drizzle of **olive oil** in a large frying pan on medium-high heat. Once hot, crack in each remaining **egg** (see pantry for amount) 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 your Hash Browns

a) Drizzle a generous amount of **oil** onto a lined baking tray.

b) Place the **potato mixture** onto the tray in 4 equal piles. Flatten each pile to approximately 1-2cm thickness. Leave some room on the tray for your **bacon** to be added in step 3.

c) Drizzle each **hash brown** with **oil** and bake on the top shelf of your oven, 15 mins.

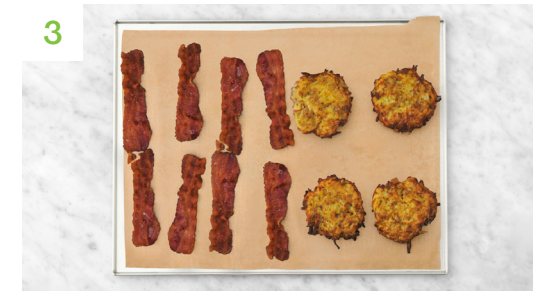


Get Cheesy

a) When the **hash browns** and **bacon** have 3-5 mins remaining in the oven, drizzle the **maple syrup** over the **bacon** and sprinkle the **cheese** over the **hash browns**.

b) Return to the oven until the **cheese** has melted, 3-5 mins.

c) Halve the **burger buns** and pop them into the oven to warm, 2-3 mins.



Bring on the Bacon

a) When the **hash browns** have cooked for 15 mins, remove them from the oven and flip over using a spatula.

b) Lay the **bacon** on the tray next to the **potato hash browns** and return to the oven until golden brown and crispy, 10-15 mins. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.



Finish and Serve

a) Divide the **ketchup** (see pantry for amount) over the **lids** and **bases** of the **warmed burger buns**.

b) Top each **bun base** with **two cheesy hash browns**. Lay the **maple bacon rashers** over the **hash browns**, then top with a **fried egg** each.

c) Sandwich on the **bun lids** to finish.

Enjoy!