



Caramelised Onion Bacon Jam Garlic Bread with Cheddar Cheese and Parsley

Special Sides 20-25 Minutes

2A

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British Smoked Bacon Lardons



Garlic Clove



Flat Leaf Parsley



Onion Marmalade



Mature Cheddar Cheese



SlooOW Stone Oven White Baguette

Pantry Items
Oil, Butter

Before you start

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

Cooking tools

Frying pan, garlic press, bowl, grater and baking tray.

Ingredients

Ingredients	Quantity
British Smoked Bacon Lardons**	90g
Garlic Clove**	3
Flat Leaf Parsley**	1 bunch
Onion Marmalade	60g
Mature Cheddar Cheese** 7)	60g
SlooOW Stone Oven	1
White Baguette 3) 11) 13)	1

Pantry	Quantity
Butter*	40g

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	163g 2197 /525	100g 1352 /323
Fat (g)	37.7	23.2
Sat. Fat (g)	20.1	12.4
Carbohydrate (g)	27.7	17.1
Sugars (g)	13.0	8.0
Protein (g)	18.5	11.4
Salt (g)	2.45	1.51

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

Allergens

3) Sesame 7) Milk 11) Soya 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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2



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Bring on the Bacon

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

b) Heat a drizzle of **oil** in a frying pan on high heat. Once hot, add the **bacon lardons**. Stir-fry until crisp and golden, 4-5 mins. **IMPORTANT:** *Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.*

c) While the **bacon** cooks, peel and grate the **garlic** (or use a garlic press) and roughly chop the **parsley** (stalks and all).

Make the Bacon Jam

a) Once the **bacon** is crisp, reduce the heat to low and add the **onion marmalade**. Bubble for 30 seconds, then transfer to a bowl and set aside for now.

b) Return the (now empty) pan to medium heat. Add the **butter** (see pantry for amount), **garlic** and **three quarters** of the **parsley**. Stir until the **butter** is melted and the **garlic** is fragrant, 1-2 mins.

c) Grate the **cheese** and halve the **baguette** lengthways.

Load Up and Bake

a) Pop the **baguette halves** onto a baking tray, cut-side up. Evenly spread the **herby garlic butter** over the **2 halves**.

b) Spoon over the **bacon jam**, then top with the **grated cheese**.

c) Bake on the middle shelf of your oven until the **cheese** is melted and the **bread** is lightly golden, 8-10 mins.

d) Once baked, transfer to a serving platter and sprinkle over the remaining **parsley** to finish.

Enjoy!