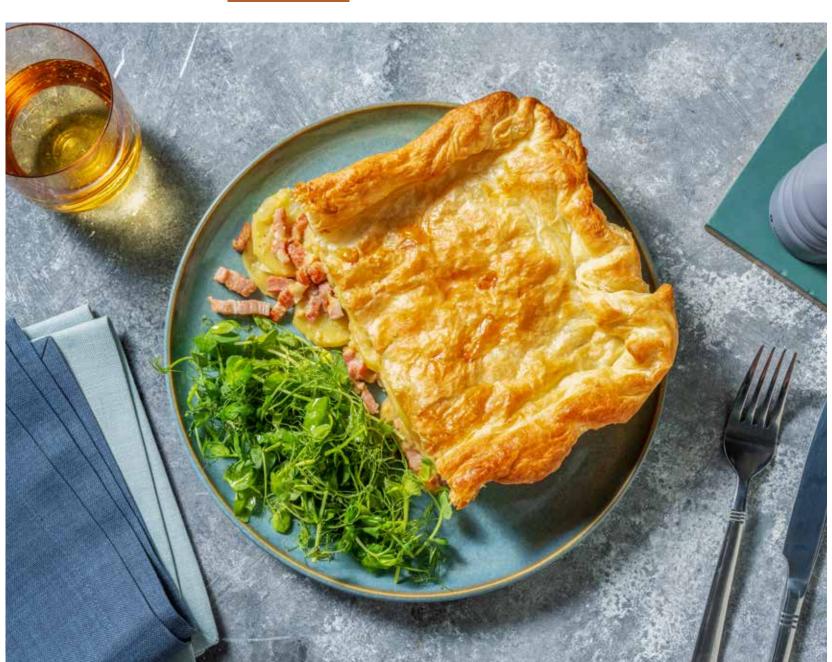


Creamy Potato, Bacon and Cheddar Pie

with Onion Marmalade and Pea Shoots

Winter Warmers 40-45 Minutes







Puff Pastry



Potatoes









Garlic Clove









Creme Fraiche



Chicken Stock Paste



Onion Marmalade



Red Wine Vinegar



Pea Shoots

Oil, Salt, Pepper, Sugar, Olive Oil

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, garlic press, grater, frying pan, ovenproof dish and bowl.

Ingredients

| Ingredients | 2P | 3P | 4P |
|---------------------------------------|--------|---------|----------|
| Puff Pastry Sheet** 13) | ¾ pack | 1 pack | 1½ packs |
| Potatoes | 450g | 700g | 900g |
| Garlic Clove** | 2 | 3 | 4 |
| Mature Cheddar Cheese** 7) | 40g | 60g | 80g |
| Bacon Lardons** | 60g | 90g | 120g |
| Creme Fraiche** 7) | 150g | 225g | 300g |
| Chicken Stock Paste | 10g | 15g | 20g |
| Onion Marmalade | 20g | 30g | 40g |
| Red Wine Vinegar 14) | 12g | 18g | 24g |
| Pea Shoots** | 40g | 60g | 80g |
| | | | |
| Pantry | 2P | 3P | 4P |
| Water for the Sauce* | 75ml | 100ml | 125ml |
| Sugar for the Dressing* | ½ tsp | ¾ tsp | 1 tsp |
| Olive Oil for the Dressing* | 1 tbsp | 1½ tbsp | 2 tbsp |
| | | | |

*Not Included **Store in the Fridge ***Based on season, the colour of your bell pepper will either be yellow, red or orange to guarantee you get the best quality pepper.

Nutrition

| Typical Values | Per serving | Per 100g |
|-------------------------|-------------|----------|
| for uncooked ingredient | 517g | 100g |
| Energy (kJ/kcal) | 4623 /1105 | 893 /213 |
| Fat (g) | 70.9 | 13.7 |
| Sat. Fat (g) | 37.5 | 7.2 |
| Carbohydrate (g) | 96.5 | 18.6 |
| Sugars (g) | 15.5 | 3 |
| Protein (g) | 24.3 | 4.7 |
| Salt (g) | 3.06 | 0.59 |
| | | |

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

Allergens

7) Milk 13) Cereals containing gluten 14) Sulphites

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, milk, egg, mustard, celery, soya, 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.

Contact

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Cook the Potatoes

Preheat your oven to 240°C/220°C fan/gas mark 9. Remove the **puff pastry** from your fridge.

Bring a large saucepan of water with ½ tsp salt to the boil. Peel and slice the potatoes into 1cm thick rounds.

Once boiling, add the **potato slices** to the **water** and simmer until just tender, 10-12 mins.

Once cooked, carefully drain in a colander.



Bring on the Bacon

While the **potatoes** cook, peel and grate the **garlic** (or use a garlic press). Grate the **cheese**.

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

Once the **oil** is hot, add the **bacon lardons**. Stir-fry until golden, 4-5 mins. **IMPORTANT**: Wash your hands and equipment after handling raw meat. Cook lardons thoroughly.



Add the Flavour

Add the **garlic** to the **bacon** and stir-fry for 30 secs. Stir in the **creme fraiche**, **chicken stock paste** and **water for the sauce** (see pantry for amount). Bring to the boil, then remove from the heat.

Stir in the **cheese** and **onion marmalade**. Taste and season with **salt** and **pepper** if needed.



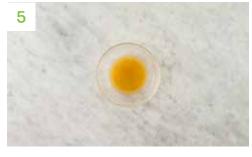
Assemble your Pie

Once ready, lay the **cooked potato slices** in layers in an appropriately sized ovenproof dish, then pour over the **creamy bacon sauce**.

Cover with the **pastry** (see ingredients for amount), pressing it over the side of the dish or just sitting it on top, then trimming off any excess.

Make a small hole in the middle to allow steam to escape. TIP: Brush the pastry with a little milk if you have some.

Bake your **pie** on the top shelf of your oven until golden brown, 15-20 mins.



Mix the Dressing

In the meantime, pop the **red wine vinegar**, **sugar** and **olive oil for the dressing** (see pantry for both amounts) into a medium bowl.

Season with **salt** and **pepper**, then mix together. Set your **dressing** aside for now.



Finish and Serve

Once your **pie** is out of the oven, allow it to stand for 2 mins.

Add the **pea shoots** to the bowl of **dressing** and toss to coat. **TIP**: *Don't do this too early or the leaves will go soggy.*

When everything's ready, share the **bacon and Cheddar pie** between your plates and serve with the **pea shoot salad** alongside.

Enjoy!

