



Creamy Potato, Bacon and Cheddar Pie with Onion Marmalade and Pea Shoots

Winter Warmers 40-45 Minutes

5



Puff Pastry Sheet



Potatoes



Garlic Clove



Mature Cheddar Cheese



Bacon Lardons



Creme Fraiche



Chicken Stock Paste



Onion Marmalade Paste



Red Wine Vinegar



Pea Shoots

Pantry Items

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 for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	517g 4623/1105	100g 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.



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.



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.*



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.



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.



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!