



Handmade Spiced Bacon and Butternut Puff Pockets

with Redcurrant Jelly Glazed Brussels Sprouts

5

Festive Flavours 40-45 Minutes • **Mild Spice** • 2 of your 5 a day



Puff Pastry Sheet



Butternut Squash



Chermoula Spice Mix



Brussels Sprouts



British Smoked Bacon Lardons



Creme Fraiche



Chicken Stock Paste



Harissa Paste



Redcurrant Jelly



Pantry Items

Oil, Salt, Pepper, Honey

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 tray and frying pan.

Ingredients

Ingredients	2P	3P	4P
Puff Pastry Sheet** 13	1 packs	1½ packs	2 packs
Butternut Squash	1	1	2
Chermoula Spice Mix	1 sachet	1 sachet	2 sachets
Brussels Sprouts**	200g	300g	400g
British Smoked Bacon Lardons**	90g	150g	180g
Creme Fraiche** 7	75g	150g	150g
Chicken Stock Paste	10g	15g	20g
Harissa Paste 14	50g	75g	100g
Redcurrant Jelly	25g	37g	50g
Pantry	2P	3P	4P
Honey*	1 tbsp	1½ tbsp	2 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	695g	100g
Energy (kJ/kcal)	4826 /1153	694 /166
Fat (g)	69.3	10.0
Sat. Fat (g)	32.1	4.6
Carbohydrate (g)	109.3	15.7
Sugars (g)	39.5	5.7
Protein (g)	25.7	3.7
Salt (g)	4.20	0.60

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, 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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The Fresh Farm
60 Worship St, London EC2A 2EZ



Roast the Squash

Preheat your oven to 240°C/220°C fan/gas mark 9. Remove the **puff pastry** from your fridge and allow to come up to room temperature.

Trim the **butternut squash**, halve lengthways, then scoop out the seeds (peel first if you prefer). Cut into 2cm chunks.

Pop the **diced butternut** onto a large baking tray. Drizzle with **oil**, sprinkle over the **chermoula spice mix**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, roast on the top shelf until golden and cooked through, 18-20 mins. Turn halfway through.



Bake your Puff Pockets

Spoon the **butternut filling** onto one half of each **pastry rectangle**, leaving a 1cm border at the sides. Dampen the edges of the **pastry** with a little **water**, then fold the top **half** of the **pastry** over the **filling** to enclose it.

Gently press the edges down with the back of a fork to tightly seal the **parcel** on the 3 open sides. Using a knife, make a small slit over the top of each to allow steam to escape.

Drizzle with **oil** and bake on the middle shelf of your oven until the **pastry** is golden, 15-20 mins.



Finish the Prep

Meanwhile, trim the **Brussels sprouts**. Quarter them through the root.

Unroll the **pastry** (keeping it on its baking paper) and lay it onto a baking tray. Cut the **puff pastry** into equal-sized rectangles (1 per person). Set aside for now.



Roast the Sprouts

While the **puff pockets** bake, give the tray used for roasting the **butternut** a quick wipe, then add the **sprouts** to the tray.

Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer.

Roast on the top shelf until browned and tender, 15-18 mins. Turn halfway through.

Once roasted, drizzle over the **redcurrant jelly** and toss to coat.



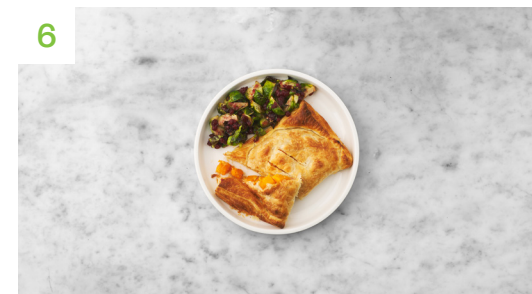
Bring on the Bacon

When the **butternut** has 5 mins of roasting time remaining, heat a drizzle of **oil** in a frying pan on medium-high heat.

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

Stir in the **honey** (see pantry for amount) to coat the **bacon**. Stir the **cooked butternut**, **creme fraiche**, **chicken stock paste** and **harissa** (add less if you'd prefer things milder) into the pan. Season with **salt** and **pepper**.

Lower the oven temperature to 220°C/200°C fan/gas mark 7.



Serve Up

Share the **puff pockets** between your plates.

Serve the **glazed Brussel sprouts** alongside.

Enjoy!



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