



Cheesy Bacon and Egg Naan-Wich with Masala Beans and Breakfast Potatoes

Brunch 40 Minutes • Little Spice • 1 of your 5 a day

N° 3A



Baking Potato



Garlic Clove



Cheddar Cheese



Cannellini Beans



Curry Powder



Vegetable Stock Paste



Tomato Passata



Streaky Bacon Rasher



Garlic and Coriander Naan



Fresh Chilli Jam

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Baking Tray, Garlic Press, Sieve, Saucepan, Frying Pan, Plate, Kitchen Paper.

Ingredients

	Quantity
Baking Potato**	1
Garlic Clove	1
Cheddar Cheese 7)**	45g
Cannellini Beans	1 carton
Curry Powder	1 sachet
Vegetable Stock Paste 10)	10g
Tomato Passata	1 carton
Streaky Bacon Rasher**	6 rashers
Garlic and Coriander Naan 7) 11) 13)	2
Fresh Chilli Jam	2 sachets
Egg*	2

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	589g	100g
Energy (kJ/kcal)	3285/785	558/133
Fat (g)	27	5
Sat. Fat (g)	11	2
Carbohydrate (g)	98	17
Sugars (g)	21	4
Protein (g)	36	6
Salt (g)	5.02	0.85

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 10) Celery 11) Soya 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Packed in the UK

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Cook the Breakfast Potatoes

Preheat your oven to 200°C. Chop the **potato** into small 1cm cubes (no need to peel). Pop onto a large, low-sided, wide baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. When the oven is hot, spread out in a single layer and roast on the top shelf of your oven until golden, 18-20 mins. Turn halfway through.



Get Prepped

Meanwhile, peel and grate the **garlic** (or use a garlic press). Grate the **cheese**. Drain and rinse the **cannellini beans** in a sieve.



Masala Beans Time

Heat a drizzle of **oil** in a medium saucepan on medium heat. When hot, add the **garlic** and **curry powder** and cook, stirring, until fragrant, 30 secs. Be careful it doesn't burn (lower the heat if needed). Add the **cannellini beans**, **vegetable stock paste** and **passata**. Stir well to combine. Then reduce the heat to low and allow the **beans** to simmer gently until slightly thickened, stirring occasionally, 3-4 mins. When ready, take off the heat. Taste and season with **salt** and **pepper** if needed. Cover to keep warm.



Fry the Bacon

Meanwhile, heat a drizzle of **oil** in a large frying pan on medium-high heat. When hot, lay in the **bacon rashers** and fry until crispy and brown, 2-4 mins on each side. Remove to a plate lined with kitchen paper and cover to keep warm (keep the pan for the eggs). **IMPORTANT: Wash your hands and equipment after handling raw meat. IMPORTANT: Cook bacon thoroughly.**



Fry Your Eggs

Five mins before the **potatoes** are cooked, pop the **bacon** pan back on medium-high heat. Once hot, crack each **egg** (1 per person) and fry for 4-5 mins, or until the **egg white** is cooked and the **yolk** is the firmness you desire. Lower the heat as needed. Meanwhile, pop the **naans** onto another baking tray and sprinkle over the **cheese**. Bake on the middle shelf of your oven until the **cheese** has melted, 3-4 mins. Remove from the oven and cut each **naan** in half widthways.



Finish and Serve

Once ready, place a **cheesy naan** half onto each plate. Arrange the **bacon** on top, then add a **fried egg** on top of the **bacon**. Spoon over the **chilli jam** then pop the remaining (non-cheesy) **naan** halves on top. Reheat the **beans** (if needed). Serve your cheesy **bacon** and **egg naan-wiches** with the **masala beans** and breakfast **potatoes** alongside. A brunch feast fit for a Raja!

Enjoy!