



# Twice Baked Cheese and Bacon Jacky-Ps

Special Sides 60 Minutes

1A



Baking Potato



Bacon Lardons



Cheddar Cheese



Red Leicester



Spring Onion



Soured Cream

## Before you start

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

## Cooking tools, you will need:

Baking Tray, Frying Pan, Grater, Bowl.

## Ingredients

	Quantity
Baking Potato**	2
Bacon Lardons**	90g
Cheddar Cheese 7)**	30g
Red Leicester 7)**	30g
Spring Onion**	1
Soured Cream 7)**	75g

\*Not Included \*\*Store in the Fridge

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	420g	100g
Energy (kJ/kcal)	2540 / 607	605 / 145
Fat (g)	27	6
Sat. Fat (g)	14	3
Carbohydrate (g)	71	17
Sugars (g)	6	1
Protein (g)	24	6
Salt (g)	1.84	0.44

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk

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

Thumbs up or thumbs down?

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HelloFresh UK

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You can recycle me!



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2



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## Bake the Potato

**a)** Preheat your oven to 220°C. Halve the **potatoes** lengthways and pop them on a baking tray, drizzle with **oil** and season with **salt** and **pepper**.

**b)** Rub the **oil** into the **potatoes** then lay them cut-side down on the baking tray.

**c)** Roast on the top shelf of your oven until tender and a knife slips in easily, 45-50 mins.

**d) TIP:** Alternatively, if you have a microwave and want to speed things up, halve the potatoes lengthways then prick them all over with a fork. Pop them in your microwave on high until tender, 15-20 mins. Then pop them onto a lightly oiled baking tray, cut-side down, Drizzle with **oil** and season with **salt** and **pepper**. Roast on the top shelf of your oven until crispy on the outside and cooked through, 15-20 mins.

## Fry the Bacon

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

**b)** Add the **bacon lardons**. Stir-fry until golden, 4-5 mins. Drain off any excess fat and remove from the heat.

**c) IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook lardons thoroughly.

**d)** Grate the **cheeses**.

**e)** Trim and thinly slice the **spring onions**.

## Reassemble and Serve

**a)** Once the **potatoes** are cooked, put the on a board cut-side up and allow to cool for a couple of mins. Scoop out most of the **potato** into a bowl, leaving a **potato** skin shell.

**b)** Mash the **potato** (including the crispy bit), then add the **soured cream**, **bacon lardons** and **half** the **cheese**. Season with **salt** and **pepper** then mix together.

**c)** Preheat your grill to high. Spoon the **mixture** back into the shells, pop them on your baking tray and sprinkle over the remaining **cheese**.

**d)** Grill until the **cheese** is bubbling and golden, 4-5 mins.

**e)** Serve the loaded **potatoes** with the **spring onion** sprinkled on top.

Enjoy!

There may be changes to ingredients in recipes:

**Allergens:** Always check the packaging of individual products/ingredients for up to date information.

**Missing Ingredients:** You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.