



Twice-Baked Cheese and Bacon Potatoes with Spring Onion

Special Sides 60 Minutes

1A



Baking Potato



Bacon Lardons



Mature Cheddar
Cheese



Red Leicester



Spring Onion



Soured Cream

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Baking tray, frying pan, grater and potato masher.

Ingredients

	Quantity
Baking Potato**	2
Bacon Lardons**	90g
Mature 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)	2239/535	533/127
Fat (g)	27	6
Sat. Fat (g)	14	3
Carbohydrate (g)	50	12
Sugars (g)	4	1
Protein (g)	23	5
Salt (g)	1.81	0.43

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk

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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1



Bake the Potatoes

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, you can 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.

2



Fry the Bacon

a) While the **potatoes** cook, heat a drizzle of **oil** in a frying pan on medium-high heat.

b) When hot, add the **bacon lardons**. Stir-fry until golden, 4-5 mins. Drain off any excess fat and remove from the heat. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook lardons thoroughly.

c) Grate both the **cheeses** and mix them together.

d) Trim and thinly slice the **spring onion**.

3



Reassemble and Serve

a) Once the **potatoes** are cooked, put them on a board, cut-side up, and allow to cool for a couple of mins. Scoop out most of the **potato flesh** 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 **mash** back into the **shells**, pop them on your baking tray and sprinkle over the remaining **cheese**. Grill until the **cheese** is bubbling and golden, 4-5 mins.

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

Enjoy!