



Bacon and Berry Waffles

Serves 2

Breakfast 10 – 15 mins



Bacon



Blueberries



Almonds



Waffles



Maple Syrup



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2024-W35

Before you start

Our fruit, veg and herbs need a wash before you use them!
We recommend reading the recipe in full before beginning to cook.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

Cooking tools you will need

Baking sheet with baking paper

Ingredients

| | 2P |
|-------------|-------|
| Bacon | 130 g |
| Blueberries | 125 g |
| Almonds | 15 g |
| Waffles | 180 g |
| Maple Syrup | 15 g |

Nutrition

| | Per serving | Per 100g |
|---------------------------------|----------------------|--------------------------|
| for uncooked ingredients | 232.5 g | 100 g |
| Energy (kJ/kcal) | 2569 kJ/ 614 kcal | 1104.9 kJ/ 264.1 kcal |
| Fat (g) | 34.8 g | 15 g |
| Sat. Fat (g) | 13.9 g | 6 g |
| Carbohydrate (g) | 57.1 g | 24.6 g |
| Sugars (g) | 30.3 g | 13 g |
| Protein (g) | 17.6 g | 7.6 g |
| Salt (g) | 2.5 g | 1.1 g |

Nutrition for uncooked ingredients based on 2 person recipes.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Contact

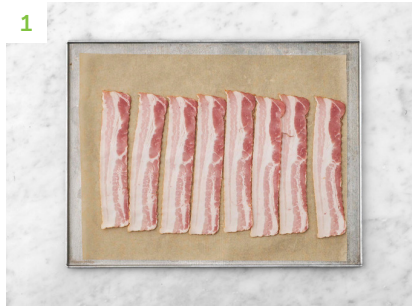
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1



Cook the Bacon

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Lay the **bacon** in a single layer on a lined baking tray and bake on the top shelf of your oven until golden brown and crispy, 10-15 mins. **IMPORTANT:** Wash hands and equipment after handling raw meat. Cook bacon thoroughly.

2



Prep the Rest

- While the **bacon** cooks, place a small pan over medium heat (no oil).
- Once hot, dry-fry the **almonds**, stirring regularly, until lightly toasted, 3-4 mins. Remove from the pan and set aside.
- Pop the **waffles** (one per person) onto a baking tray and into the oven to warm through, 1-2 mins.

TIP: You can also warm the waffles in a toaster.

3



Dish Up

- Share the **waffle** stacks between serving plates, then top with the **bacon**, **blueberries** and toasted **almonds**.
- Drizzle over the **syrup** to finish.

Enjoy!