



Cheesy Bacon Loaded Potatoes

Serves 2

Sides 35 – 40 mins



Baby Potatoes



Bacon Lardons



Chives



Grated Cheese



Creme Fraiche

Pantry Items: Salt, Oil, Pepper



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2024-W44

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 hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different 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

	Quantity
Baby Potatoes	500 g
Bacon Lardons	100 g
Chives	5 g
Grated Cheese	50 g
Creme Fraiche	110 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	385.5 g	100 g
Energy (kJ/kcal)	2364 kJ/ 565 kcal	613.2 kJ/ 146.6 kcal
Fat (g)	33.8 g	8.8 g
Sat. Fat (g)	17.9 g	4.6 g
Carbohydrate (g)	46.9 g	12.2 g
Sugars (g)	2.6 g	0.7 g
Protein (g)	22.5 g	5.8 g
Salt (g)	2.1 g	0.5 g

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

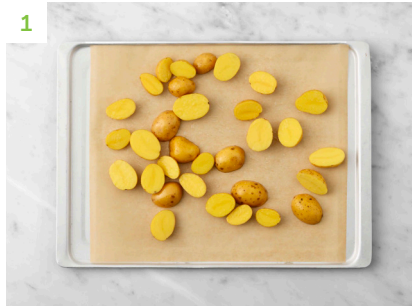
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1



Roast the Potatoes

- Preheat oven to 240°C/220°C fan/gas mark 9.
- Halve any larger **potatoes**.
- On a lined baking tray, toss the **potatoes** with **salt, pepper** and a drizzle of **oil**.
- Roast on the top shelf of the oven until softened, 15-20 mins.

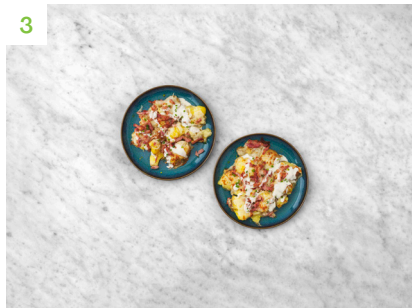
2



Smash the Potatoes

- Once the **potatoes** have cooked for 20 mins, remove from the oven.
- Lightly crush each **potato** with the bottom of a bowl or pan.
- Drizzle with a little more **oil**. Sprinkle with **cheese** and **bacon**. **IMPORTANT:** Wash hands and equipment after handling raw meat. Cook lardons thoroughly.
- Return to the top shelf of the oven to cook until golden, 10-15 mins.
- Meanwhile, finely chop the **chives** (use scissors if you prefer).

3



Finish and Serve

- Plate up the cheesy **bacon** smashed **potatoes**.
- Top with a drizzle of **creme fraiche** and a sprinkling of chopped **chives**.

Enjoy!