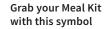




# Cheesy Bacon & Potato Hash with Fried Egg & Caramelised Onion















**Snacking Tomatoes** 







**Brown Onion** 

Diced Bacon





Cheddar Cheese

**Rocket Leaves** 



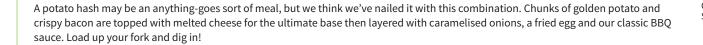


Mustard Cider Dressing



**BBQ Sauce** 

Prep in: 20 mins Ready in: 30 mins



#### **Pantry items**

Olive Oil, Balsamic Vinegar, Brown Sugar, Eggs

SFD



## Before you start Wash your hands and any fresh food.

#### You will need

Oven tray lined with baking paper · Large frying pan

#### Ingredients

<b>3</b>		
	2 People	
olive oil*	refer to method	
potato	2	
capsicum	1	
snacking tomatoes	1 punnet	
Aussie spice blend	1 medium sachet	
brown onion	1	
balsamic vinegar*	1 tbs	
brown sugar*	1 tsp	
diced bacon	1 packet (90g)	
Cheddar cheese	1 large packet	
eggs*	2	
rocket leaves	1 small bag	
mustard cider dressing	½ packet	
parsley	1 bag	
BBQ sauce	1 packet	

#### \*Pantry Items

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2813kJ (672Cal)	401kJ (96Cal)
Protein (g)	33.4g	4.8g
Fat, total (g)	37.8g	5.4g
- saturated (g)	13.7g	2g
Carbohydrate (g)	48.1g	6.9g
- sugars (g)	25.8g	3.7g
Sodium (mg)	1758mg	250mg

The quantities provided above are averages only.

#### Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



#### Roast the veggies

- Preheat oven to 240°C/220°C fan-forced.
- Cut potato into bite-sized chunks. Thinly slice capsicum.
- Place potato, capsicum, snacking tomatoes and **Aussie spice blend** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss
- Roast until just tender, 15 minutes (veggies will finish roasting in step 3!).

TIP: If your oven tray is crowded, divide the veggies between two trays.



#### Caramelise the onion

- Meanwhile, thinly slice **brown onion**. In a large frying pan, heat a drizzle of olive oil over medium-high heat.
- Cook **onion**, stirring regularly, until softened, 5-6 minutes.
- Reduce heat to medium. Add the **balsamic** vinegar, the brown sugar and a splash of water and mix well. Cook until dark and sticky, 3-5 minutes. Transfer to a bowl.



#### Make it cheesy

- To the roast veggies, add diced bacon, breaking it up with your hands. Sprinkle over Cheddar cheese.
- Return to oven and roast until golden, a further 8-12 minutes.



### Fry the eggs

- When the cheesy veggies have 5 minutes remaining, wipe out frying pan, then return to medium-high heat with a good drizzle of olive oil.
- When oil is hot, crack the eggs into pan. Fry until egg whites are firm and yolks are cooked to your liking, 4-5 minutes.



#### Toss the salad leaves

- Meanwhile, in a medium bowl, combine rocket leaves and mustard cider dressing (see ingredients).
- · Roughly chop parsley leaves.



#### Serve up

- · Divide cheesy bacon and potato hash between plates. Top with a fried egg, caramelised onion and a drizzle of BBQ sauce.
- · Garnish with parsley. Serve with dressed rocket leaves. Enjoy!



Scan here if you have any questions or concerns





Did we make your tastebuds happy? Let our culinary team know: hellofresh.com.au/rate