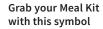




# Cheesy Bacon & Potato Hash with Fried Egg & Caramelised Onion















**Snacking Tomatoes** 







**Brown Onion** 

Diced Bacon





Cheddar Cheese

**Baby Spinach** 





Mustard Cider Dressing



**BBQ Sauce** 

Prep in: 20 mins Ready in: 30 mins

A potato hash may be an anything-goes sort of meal, but we think we've nailed it with this combination. Chunks of golden potato and crispy bacon are topped with melted cheese for the ultimate base then layered with caramelised onions, a fried egg and our classic BBQ sauce. Load up your fork and dig in!

#### **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

9		
	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	
baby spinach 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 baby spinach 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 spinach. 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

