

Bacon, Potato & Smoked Cheddar Tart

with Mustard Mayo

Grab your Meal Kit
with this symbol



Chat Potatoes



Red Onion



Smoked Cheddar
Cheese



Diced Bacon



Filo Pastry



Mustard Mayo



Prep in: **15 mins**
Ready in: **30 mins**

There's nothing like a free-form tart to make you feel a bit fancy. This beauty is all about the smokey cheese, caramelised bacon and onion and a sneaky surprise: our delicious mustard mayo. It's unbeatable.

Pantry items

Olive Oil, Milk

Before you start

Wash your hands and any fresh food.

You will need

Medium saucepan · Large frying pan · Oven tray lined with baking paper

Ingredients

	4-6 People
olive oil*	refer to method
chat potatoes	1 bag (400g)
red onion	1
smoked Cheddar cheese	1 packet (50g)
diced bacon	1 packet (180g)
filo pastry	½ packet
mustard mayo	2 medium packets
milk*	1 tbs

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3853kJ (921Cal)	702kJ (168Cal)
Protein (g)	35.3g	6.4g
Fat, total (g)	46.4g	8.5g
- saturated (g)	12.1g	2.2g
Carbohydrate (g)	86.9g	15.8g
- sugars (g)	13.1g	2.4g
Sodium (mg)	2154mg	393mg

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.

We're here to help!

Scan here if you have any questions or concerns



Cook the potato

- Preheat oven to **240°C/220°C fan forced**. Boil the kettle.
- Cut **chat potatoes** into 0.5cm-thick rounds. Thinly slice **red onion**. Grate **smoked cheddar cheese**.
- Half-fill a medium saucepan with boiling water and add a generous pinch of **salt**. Cook **potato** in the boiling water, over high heat, until just tender, **8-10 minutes**. Drain and rinse under cool water.



Bake the tart

- Place **filo pastry** (see ingredients) flat on a lined oven tray. Spread **mustard mayo** in the centre of the **pastry**, leaving a 4cm border around edge.
- Place **potatoes** evenly over mayo. Top with **onion**, **bacon** and **cheese**. Season with **salt** and **pepper**.
- Carefully fold pastry edges over the topping, leaving the centre exposed. Brush edges of pastry with the **milk**. Bake until golden, **12-15 minutes**.



Cook the bacon & onion

- Meanwhile, in a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **onion** and **diced bacon**, breaking up bacon with a spoon, until golden, **4-6 minutes**.



Serve up

- Transfer bacon, potato and smoked cheddar tart to a serving platter. Slice to serve. Enjoy!

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