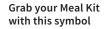
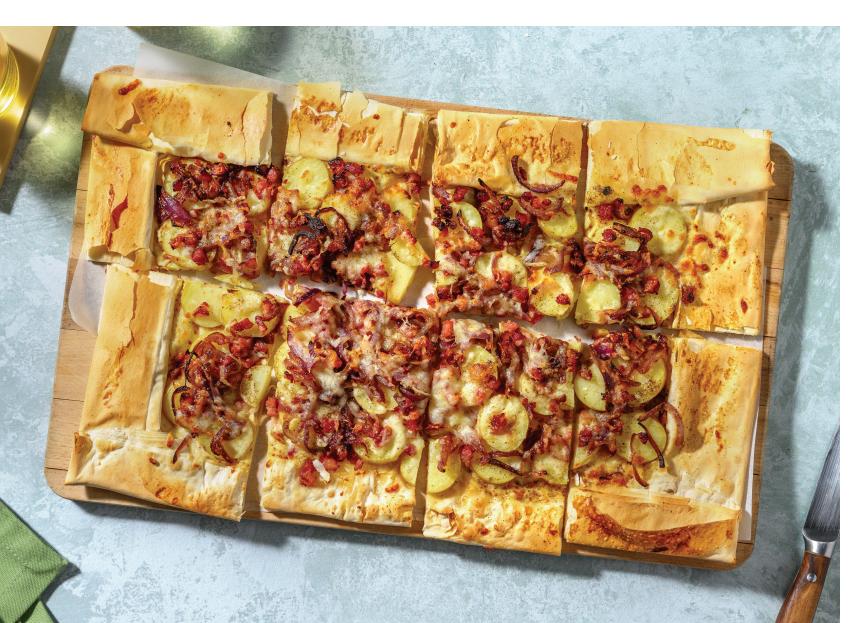


# Bacon, Potato & Smoked Cheddar Tart

with Mustard Mayo











Potato

Red Onio





Smoked Cheddar Cheese

Diced Bacon





Filo Pastry

Mustard Mayo

Pantry items
Olive Oil, Milk

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

#### You will need

 $\label{eq:medium} \mbox{Medium saucepan} \cdot \mbox{Large frying pan} \cdot \mbox{Oven tray lined with} \\ \mbox{baking paper}$ 

## Ingredients

	4-6 People
olive oil*	refer to method
potato	2
red onion	1
smoked Cheddar cheese	1 packet
diced bacon	1medium packet
filo pastry	½ packet
mustard mayo	2 medium packets
milk*	1 tbs

<sup>\*</sup>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.



### Cook the potato

- Preheat oven to 240°C/220°C fan forced. Boil the kettle.
- Cut potato 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!