



# Bacon, Potato & Smoked Cheddar Tart

with Mustard Mayo

Grab your Meal Kit with this symbol



Potato



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
<b>olive oil*</b>	refer to method
potato	2
red onion	1
smoked Cheddar cheese	1 packet
diced bacon	1 medium packet
filo pastry	½ packet
mustard mayo	2 medium packets
<b>milk*</b>	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](https://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!

## We're here to help!

Scan here if you have any questions or concerns



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