



Bacon & Olive Cheesy Scones

with Chilli-Parsley Butter

Grab your Meal Kit with this symbol



Spring Onion



Parsley



Garlic



Basic Sponge Mix



Chilli Flakes (Optional)



Diced Bacon



Kalamata Olives



Shaved Parmesan Cheese

Prep in: 20 mins
Ready in: 35 mins

Give your weekend brunch a makeover with our new savoury scones. These buttery little bundles of cheesy goodness are filled with pockets of bacon, olives and spring onion. Serve them up with a luxurious chilli-parsley butter to top it off!

Pantry items

Olive Oil, Butter, Milk

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Large frying pan · Oven tray lined with baking paper

Ingredients

	6 Scones
olive oil*	refer to method
diced bacon	1 packet (90g)
softened butter*	50g
butter*	80g
spring onion	1 stem
parsley	1 bag
kalamata olives	1 packet
garlic	1 clove
basic sponge mix	1 medium packet
shaved Parmesan cheese	1 packet (26g)
milk*	¼ cup
chilli flakes  (optional)	pinch

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1793kJ (429Cal)	1512kJ (361Cal)
Protein (g)	11g	9.3g
Fat, total (g)	31g	26.1g
- saturated (g)	16.4g	13.8g
Carbohydrate (g)	26.3g	22.2g
- sugars (g)	1.8g	1.5g
Sodium (mg)	940mg	793mg

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 bacon

- Preheat the oven to **220°C/200°C fan-forced**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **diced bacon**, breaking up with a spoon, until golden, **4-5 minutes**.



Get prepped

- While the bacon is cooking, measure 50g of **butter** and set aside at room temperature to soften. Measure 80g of **butter** and cut into small cubes.
- Thinly slice **spring onion**. Roughly chop **parsley** and **kalamata olives**. Finely chop the **garlic**.



Make the dough

- In a large bowl, place **basic sponge mix** and 80g of cubed **butter**.
- Using your fingertips, rub the **butter** into the **basic sponge mix** until resembling fine breadcrumbs.
- Add cooked **bacon**, **spring onion**, **olives**, **shaved Parmesan cheese** and the **milk**. Gently mix until the dough comes together.

TIP: Don't worry if the dough is slightly crumbly, gently press to bring together!



Bake the scones

- Tip **dough** onto a lined oven tray and press into circle, 15cm round and about 3cm thick.
- Cut **dough** into 6 even portions. Brush an extra splash of **milk** over **dough**.
- Bake until lightly browned and slightly firm to touch, **15-18 minutes**.
- Set aside to cool slightly, **5 minutes**.



Make the chilli-parsley butter

- While the scones are baking, return the frying pan to a medium-high heat with a drizzle of **olive oil**. Cook **garlic** and a pinch of **chilli flakes** (if using), until fragrant, **1 minute**.
- In a small bowl, add **softened butter**, **parsley** and **garlic-chilli oil**. Mix until well combined.



Serve up

- Transfer bacon and olive cheesy scones to a serving plate.
- Serve with the chilli-parsley butter. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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