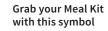


# **Bacon & Olive Cheesy Scones**

with Chilli-Parsley Butter









Spring Onion



Garlic



**Basic Sponge** 

rlic



Chilli Flakes (Optional)



Kalamata Olives



Diced Baco



haved Parmesan Cheese



## 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

<b>3</b>	
	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*	1/4 cup
chilli flakes	pinch

<sup>\*</sup>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!

