



UCCOOK

Crispy Bacon Spuds

with feta, almonds & mayo

Hands-on Time: 25 minutes

Overall Time: 35 minutes

Simple & Save: Serves 1 & 2

Chef: Kate Gomba

Wine Pairing: Deetlefs Wine Estate | Deetlefs Stonecross
Chenin Blanc

Nutritional Info	Per 100g	Per Portion
Energy	1075kJ	4850kJ
Energy	257kcal	1160kcal
Protein	9.4g	42.3g
Carbs	16g	73g
of which sugars	2.2g	10g
Fibre	2.3g	10.6g
Fat	17.9g	80.8g
of which saturated	4.8g	21.7g
Sodium	399mg	1801mg

Allergens: Cow's Milk, Egg, Gluten, Allium, Wheat,
Sulphites, Tree Nuts

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
10g	20g	Almonds <i>roughly chop</i>
200g	400g	Potato <i>rinse & peel</i>
4 strips	8 strips	Streaky Pork Bacon <i>roughly chop</i>
1	1	Spring Onion <i>rinse, trim & finely slice, keeping the white & green parts separate</i>
1	1	Garlic Clove <i>peel & grate</i>
60ml	120ml	Paprika Flour (50ml [100ml] Cake Flour & 10ml [20ml] Smoked Paprika)
20g	40g	Green Leaves <i>rinse</i>
30g	60g	Danish-style Feta <i>drain</i>
50ml	100ml	Mayo

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (salt & pepper)
Water
Egg/s
Paper Towel
Tea Towel

1. NUTS Place the almonds in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

2. SPUDS PREP Using the bigger holes on a grater, grate the potato and place in a bowl of water. Set aside.

3. GIVE IT A SQUEEZE Place the grated potatoes on a clean tea towel and squeeze out the excess water. Place in a clean bowl. Add the bacon, the spring onion whites, the garlic, the paprika flour, 1 egg, and seasoning. Mix until combined.

4. CRISP & BROWN Place a pan over medium heat with enough oil to cover the base. When hot, carefully drop tablespoon-size balls of the potato mixture into the hot oil and cook until crisp and golden, 5-6 minutes per side. Remove from the pan and drain on paper towel. Cover to keep warm.

5. SALAD In a bowl, combine the green leaves, the feta, the nuts, a drizzle of olive oil, and season.

6. TIME TO EAT Dish up the crispy bacon spuds and side with a dollop of mayo for dunking. Serve alongside the fresh salad, and garnish with the spring onion greens. Well done, Chef!