



UCCOOK

Bacon & Potato Bake

with peas & spinach

Hands-on Time: 35 minutes

Overall Time: 50 minutes

Simple & Save: Serves 3 & 4

Chef: Hellen Mwanza

Wine Pairing: Piekenierskloof | Grenache Noir 2023

| Nutritional Info | Per 100g | Per Portion |
|--------------------|----------|-------------|
| Energy | 531kJ | 3560kJ |
| Energy | 127kcal | 852kcal |
| Protein | 5.7g | 38.5g |
| Carbs | 11g | 72g |
| of which sugars | 3g | 20.4g |
| Fibre | 1.7g | 11.3g |
| Fat | 6.5g | 43.4g |
| of which saturated | 2.3g | 15.7g |
| Sodium | 269mg | 1807mg |

Allergens: Cow's Milk, Gluten, Allium, Wheat

Spice Level: None

Eat Within 4 Days

Ingredients & Prep Actions:

| Serves 3 | [Serves 4] | |
|-----------|------------|---|
| 750g | 1kg | Baby Potatoes <i>rinse & cut in half</i> |
| 12 strips | 16 strips | Streaky Pork Bacon |
| 2 | 2 | Onions <i>peel & roughly slice</i> |
| 15ml | 20ml | Ground Paprika |
| 150g | 200g | Peas |
| 120g | 160g | Spinach <i>rinse & roughly shred</i> |
| 30ml | 40ml | Cake Flour |
| 300ml | 400ml | Low Fat UHT Milk |
| 8g | 10g | Fresh Parsley <i>rinse, pick & finely chop</i> |

From Your Kitchen

Oil (cooking, olive or coconut)

Water

Butter

Seasoning (salt & pepper)

1. **HOT POTATO** Preheat the oven to 200°C. Spread the baby potatoes on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 30-35 minutes (shifting halfway).

2. **BETTER WITH BACON** Place a pan over medium-high heat. When hot, add the bacon and fry until browned and crispy, 1-2 minutes per side. Remove from the pan and roughly chop. Set aside.

3. **PAPRIKA VEG** Return the pan to medium heat with a drizzle of oil and a knob of butter (optional). Fry the onion until caramelised, 12-15 minutes (shifting occasionally). In the final 2-3 minutes, add the paprika, the peas, and the spinach. Fry for the remaining time. Remove from the heat and season.

4. **BECHAMEL SAUCE** Place a clean pan over medium heat with 60g [80g] of butter. Once melted, vigorously whisk in the flour to form the roux. Cook out for 2-3 minutes, stirring constantly. Slowly whisk in the milk until the sauce thickens slightly. If the béchamel is too thick for your liking, add an extra splash of water. Remove from the heat and season.

5. **ALMOST READY** Toss the bacon, the onion mixture, and the bechamel sauce with the potatoes. Return to the oven for another 5-6 minutes.

6. **DIG IN!** Plate up the saucy bacon and potato bake. Garnish with the parsley.