

Discover the versatility of diced bacon / Tesco Stores Limited.

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TESCO

DISCOVER

THE
VERSATILITY OF

DICED
Bacon

0026 17/4/94

DICED BACON

Bacon has always been a popular part of the Great British Breakfast. However it's increasingly recognised as tasty nutritious meat and a really versatile cooking ingredient. To make the product even easier to use, Tesco have now introduced Diced Bacon.

Cut from lean pork and with a lightly smoked flavour, Diced Bacon will help you make some delicious and convenient meals.

Here's a few recipes to try.

SPAGHETTI WITH WALNUTS & BACON

Cooking Time: 10-15 Minutes

Serves: 4

Ingredients:

225g (8oz) Dried Spaghetti
Salt
125g (4oz) Walnut Pieces, roughly chopped
227g Diced Bacon
1 Clove Garlic, peeled and crushed
450g (1lb) Tomatoes, chopped
4 x 15ml sp (4 tbsp) Freshly Chopped Parsley
Rind of 1 Lemon
125g (4oz) Low Fat Soft Cream Cheese

Method:

1. Cook the spaghetti in boiling salted water until just tender.
2. Meanwhile heat the oil in a large frying pan and add the walnuts, bacon, garlic and cook until golden. Stir in the tomatoes, parsley and lemon rind. Heat, stirring, for 1-2 minutes or until piping hot. Season to taste.
3. Drain the spaghetti and toss with the bacon mixture. Serve, topping each portion with pieces of soft cheese.



CHEESY POTATO AND BACON BAKE

Cooking Time: 1 1/4 Hours Serves: 4
Cooking Temperature: 200°C/400°F/Gas Mark 6

Ingredients:

450g (1lb) Potatoes, peeled
2 x 15ml sp (2 tbsp) Olive Oil
227g Diced Bacon
2 x 15ml sp (2 tbsp) Soft Brown Sugar
2 Onions, peeled and finely chopped
200ml (7 fl oz) Natural Fromage Frais
1 x 5ml sp (1 tsp) Dried Thyme
225g (8oz) Gruyere or Emmental Cheese, grated

Method:

1. Place the potatoes into a pan and cover with cold salted water. Bring to the boil and cover for 10 minutes. Cool until easy to handle then cut into 5mm (1/4") slices.
2. Heat the oil in a non-stick frying pan and add the bacon. Cook until crispy and then spoon onto a piece of kitchen roll. Leave to cool.
3. Into the same frying pan add the sugar and onions. Cover and cook for 10 minutes, stirring occasionally until the onions are soft.
4. Mix the fromage frais and the thyme.
5. Lightly grease a 2 litre (3 1/2 pint) ovenproof dish and cover the bottom evenly with half the potatoes. Pour over half the fromage frais mixture. Layer over the onions, then bacon and two thirds of the grated cheese.
6. Cover evenly with a smooth layer of remaining potatoes and fromage frais. Sprinkle over the remaining cheese.
7. Stand the dish on a baking sheet and cook in the centre of a pre-heated oven for 40-45 minutes or until golden brown and the potatoes tender.

HANDY HINTS

Add diced bacon to soups or sauces.

Try it sprinkled on pizzas.

Scrambled eggs taste great with diced bacon.

BACON FRITTATA WITH COURGETTE AND THYME

A delicious light meal that is similar to an omelette.

Cooking Time: 8-10 Minutes

Serves: 4

Ingredients:

1 x 15ml sp (1 tbsp) Olive Oil 1 Courgette, sliced
1 Small Onion, sliced 227g Diced Bacon
½ x 5ml sp (½ tsp) Dried Thyme
½ x 5ml sp (½ tsp) Dried Rosemary
2 x 15ml sp (2 tbsp) Milk 4 Eggs
Fresh Thyme for Garnish

Method:

1. Heat the oil in a non-stick 20.5cm (8") frying pan. Fry the courgettes for 2-3 minutes. Add the onion and bacon and cook for 4-5 minutes, stirring continuously until softened.
2. Whisk together the thyme, rosemary, eggs and milk. Pour over the courgette mixture and leave to set over a low heat for 2-3 minutes. Brown under a pre-heated grill for 3-4 minutes or until golden brown. Cut into wedges and sprinkle with thyme.

MUSHROOM AND BACON RISOTTO

Cooking Time: 35-40 Minutes

Serves: 4

Ingredients:

1 x 15ml sp (1 tbsp) Sunflower Oil
1 Onion, thinly sliced 227g Diced Bacon
350g (12oz) Brown Cap Mushrooms, sliced
175g (6oz) Long Grain Rice
750ml (1¼ pts) Chicken Stock
75ml (3 fl oz) Dry White Wine
Rind of 1 Lemon
2 Garlic Cloves, peeled and crushed
1 x 15ml sp (1 tbsp) Freshly Chopped Basil
Salt and Freshly Ground Black Pepper

Method:

1. Heat the oil in a large frying pan and add the onion and bacon. Cook until golden for 4-5 minutes. Stir in the mushrooms and fry for a further 2 minutes.
2. Add the rice, stock, wine, lemon rind and garlic and basil. Bring to the boil. Simmer gently, uncovered, for 25-30 minutes, stirring occasionally. The rice should be tender and all the liquid absorbed. Season to taste.

All products featured subject to availability.
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