

MASH AND BACON POTATO ROLL



Serving: 2 – 4

Cooking Time: 10 minutes

Prep Time: 20 minutes

INGREDIENTS

- 3 large potatoes, skin on

- 50g butter
- 150g cheddar, grated
- Salt, to taste
- 100g frozen garden peas
- 200g button mushrooms, sliced
- 250g streaky bacon

INSTRUCTIONS

Tip: Use macon instead of bacon, it is prepared similarly to bacon, made from cured smoked mutton strips

1. Preheat the oven to 180°C
2. In plenty of salted boiling water cook the potatoes until soft. Remove and with a potato masher, mash the potatoes until smooth and lump free. Mix in the cheese and butter while still hot, then the peas
3. In a little oil cook the mushrooms for about 15 minutes
4. Lay the bacon slices side by side. Roll the potato mixture to form a long log and sit in the middle of the bacon slices and spoon over the mushrooms. Fold the bacon over the potato to seal. Bake until the bacon is crispy. Serve with roast chicken, fish or beef