

Love your leftovers



Bacon and Onion Filo Bakes

By Adam Herriott, WLWA

This recipe in celebration of 'International Bacon Day' will help you do something creative with the last few rashers of bacon in the packet or use up any already cooked leftover bacon from dinner last night or breakfast this morning. As a bonus it also uses up the last spoonful's of pesto at the bottom of the jar. It's easy to substitute ingredients too - if you haven't got any filo pastry you can substitute it for puff pastry and make mini pies!

Ingredients

- 3 small sheets of ready-made filo pastry or as much as you need for the trays you'll be cooking your delicious bakes in
- 1 tablespoon of olive oil
- 1 clove of garlic, crushed
- Onion (one small or use up the half left after another meal)
- 2-3 rashers of bacon
- 2 tablespoons of pesto (any variety)
- 2 tablespoons of grated parmesan
- 2 tablespoons butter or margarine



These ingredients will make 3 bakes measuring 12cm across.

Method

1. Peel and chop the onion, crush the garlic and chop up the bacon.
2. Heat the oil in a frying pan and then add the garlic and onion until softened.

3. Add the chopped bacon to the garlic and onion mixture and fry until the bacon cooked. If the bacon has already been cooked move on to step 4.
4. Stir in the pesto until everything is evenly covered and leave to one side to cool.
5. Grease 3 small trays or ovenproof dishes approximately 12cm in diameter or whatever size you'll be using.
6. Cut each sheet of filo pastry to a size a bit bigger than the dish or tray you'll be cooking your bake in. Then melt the butter in a small heatproof dish such as a ramekin. Brush each piece of pastry with the melted butter and place into the tray (one piece per tray), leaving enough hanging over the side to wrap over the top.
7. Spoon in the filling, spreading it out evenly across the base.
8. Fold the remaining filo pastry over the top of the filling. Brush on more of the butter to hold the pastry in place.
9. Bake in the oven at 190°C for 20-25 minutes until golden brown and crisp.
10. Take one for lunch, eat as a snack or a light dinner served with leftover vegetables or salad.

Useful Tips

Pastry

- If you buy ready-made pastry you can freeze it until you want to use, defrost it according to the instructions on the packet. Before use, take it out of the fridge and allow it to warm up to room temperature otherwise it tends to break into pieces and you need to roll it back together again.
- Once pastry has been defrosted you shouldn't re-freeze it, so you any leftover pieces to make small treats like jam tarts
- If you have leftover uncooked pastry you can freeze it, wrap it up tightly in a layer of cling film and foil or put in an airtight container and label it.

Parmesan

It's a hard cheese so can be frozen whole and grated straight from the freezer into whatever you're making.