

Facon Bacon



Cooking instructions:

Fry with a little oil over a medium heat for 1-2 minutes on each side, taking care not to overcook. (Tip: our facon bacon appears soft in the pan but crisps up as it cools, so take it out before you think it is ready!)

Facon bacon can be frozen on day of purchase. Defrost 24 hours in the fridge before cooking.

Serving suggestions:

- *FLT sandwich:* stuff a couple of slices of quality sourdough with several rashers of facon, some sliced ripe tomato and a handful of rocket for a really delicious, grown-up twist on a modern classic.
- *Breakfast of champions:* give your facon the company on the plate that it deserves! Why not try making some tofu scramble? Fry silken tofu with turmeric for colour, black pepper for heat and plenty of black salt for an eggy flavour/ make some kitchen magic with your own blend of spices. Add some grilled tomatoes, garlic mushrooms, wilted spinach and sliced avocado. So tasty and colourful! Packed with protein and healthy energy to keep you going for hours.

Nutrition info:

Water, **Wheat** Gluten, **Soy** Sauce (**Soy** Extract (Water, **Soybeans**, Salt, **Wheat**), Sugar, Salt, Acidity Regulator: Acetic Acid), Chick Pea Flour, Nutritional Yeast, Liquid Smoke, Smoked Paprika, Onion Powder.

Allergen advice. For allergens, including cereals containing gluten, see ingredients in **bold**.

Typical values	per 100 g	per 100g serving
Energy	719kJ 171kcal	719kJ 171kcal
Fat	1.7g	1.7g
of which saturates	0.3g	0.3g
Carbohydrate	11g	11g
of which sugars	2.8g	2.8g
Protein	28g	28g
Salt	2.4g	2.4g