

Customized Protein Add

Bacon, Apple and Cheddar Melts

If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and

with Wedges and Honey-Mustard Dip

2 Double

Family Friendly 20-30 Minutes

(C) Swap





Chicken Breasts • Turkey Breast Portions

340 g | 680 g



Bacon Strips 100 g | 200 g



BBQ Seasoning 1 tbsp | 2 tbsp



White Cheddar Cheese, shredded



Gala Apple

1 2

1/2 cup | 1 cup



Baby Spinach



28 g | 56 g





Mayonnaise 4 tbsp | 8 tbsp



Dijon Mustard 1/2 tbsp | 1 tbsp



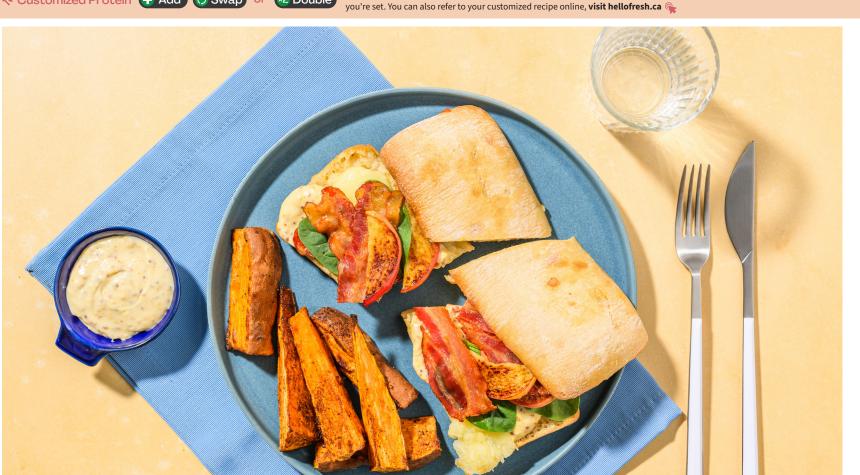
Whole Grain Mustard 1tbsp | 2tbsp







Sweet Potato 2 | 4



Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information. Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat. Cooking utensils | 2 baking sheets, large non-stick pan, measuring spoons, paper towels, parchment paper, 2 small bowls, tongs



Roast sweet potatoes

- Before starting, preheat the oven to 425°F.
- Remove 2 tbsp (4 tbsp) butter from the fridge and set aside to come up to room temperature.
- Wash and dry all produce.

Add | Turkey Breast Portions

- Cut sweet potatoes into ¼-inch wedges.
- Add sweet potatoes and 1 tbsp (2 tbsp) oil to a parchment-lined baking sheet. Season with **BBQ Seasoning**, salt and pepper, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-25 min.



Cook bacon

🖶 Add | Chicken Breasts

- Meanwhile, arrange **bacon strips** in a single layer on another parchment-lined baking sheet.
- Roast bacon in the top of the oven, flipping halfway through, until golden-brown and cooked through, 12-14 min.**
- Using tongs, transfer bacon to a paper towel-lined plate.
- Carefully transfer bacon fat to a small heat-proof bowl. Reserve.



Prep and make mustard mayo

- Meanwhile, add Dijon, whole grain mustard, mayo and honey to another small bowl. Season with **salt** and **pepper**, then stir to combine.
- Core, then cut **apple** into ¼-inch slices.



2 | Cook bacon and chicken

🕕 Add | Chicken Breasts

Measurements

within steps

1 tbsp

2 person

1 | Roast wedges and turkey

🕕 Add | Turkey Breast Portions 🗋

If you've opted to add turkey breast portions, while sweet potatoes cook, pat dry with paper towels, then, if applicable, cut into

2 (4) equal pieces on a separate cutting board. Season with **salt** and **pepper**. Arrange **turkey** on an unlined baking sheet. Drizzle 1 tbsp (2

tbsp) oil over top. Roast in the bottom of the

oven until cooked through, 14-18 min.**

4 person

oil

Ingredient

If you've opted to add chicken breasts, pat dry with paper towels. Season with salt and **pepper**. Arrange on the baking sheet with bacon. Drizzle 1/2 tbsp (1 tbsp) oil over top. Bake in the **top** of the oven until golden brown and cooked through, 16-18 min.**

6 | Finish and serve

Add | Chicken Breasts

Thinly slice chicken. Top sandwiches with chicken.

6 | Finish and serve

🛨 Add | Turkey Breast Portions

Thinly slice turkey. Top sandwiches with turkev.



Sauté apples

- When **bacon** is done, heat a large non-stick pan over medium-high heat.
- When the pan is hot, add ½ tbsp (1 tbsp) reserved bacon fat, then apples. Sprinkle 1 tsp (2 tsp) sugar over apples. Cook, gently stirring occasionally, until apples are lightly caramelized, 2-3 min.
- Remove the pan from heat.



Melt cheese and toast buns

- Meanwhile, halve buns.
- Arrange buns on an unlined baking sheet, cut-side up.
- Spread 2 tbsp (4 tbsp) softened butter on cut sides.
- Sprinkle cheese over top buns.
- Toast in the **top** of the oven until **cheese** is melted and bottom buns are golden, 4-5 min. (TIP: Keep your eye on buns so they don't burn!)



Finish and serve

Add | Chicken Breasts

🖶 Add | Turkey Breast Portions

- Spread some honey-mustard mayo on bottom buns, then stack with bacon, apples and **spinach**. Close with **top buns**.
- · Halve sandwiches, if desired.
- Divide sandwiches and sweet potato wedges between plates.
- Serve remaining honey-mustard mayo alongside for dipping.
- * Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.
- ** Cook bacon to a minimum internal temperature of 71°C/160°F, and chicken or turkey to a minimum internal temperature of 74°C/165°F, as size may vary.