



Bacon-Jalapeño Pimento Cheese Dip









with Crostini



Holiday

20 Minutes



-  Bacon Strips
100 g | 200 g
-  Cream Cheese
1 | 2
-  Jalapeño
1 | 1
-  Mayonnaise
4 tbsp | 8 tbsp
-  Demi Baguette
1 | 2
-  Roasted Pepper Pesto
¼ cup | ½ cup
-  Chives
7 g | 14 g
-  Cheddar Cheese, shredded
½ cup | 1 cup

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.

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Ingredient quantities 56 g | 113 g
2-serving 4-serving

Pantry items | Oil, salt, pepper, unsalted butter

Cooking utensils | Parchment paper, baking sheet, measuring spoons, small pan, paper towels, medium bowl, serving platter

1



Roast bacon

- Before starting, preheat the oven to 425 ° F.
- Wash and dry all produce.
- Remove cream cheese from the fridge and set aside in a warm place to soften.

- On a parchment-lined baking sheet, arrange **bacon** strips in a single layer.
- Roast **bacon** in the **middle** of the oven for 8-12 min, until crispy and cooked through.**

2



Prep

- Meanwhile, thinly slice **chives**.
- Slice **baguette** into ¼-inch slices.
- Core, then finely chop **jalapeño**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping jalapeños!)

3



Cook jalapeños

- Heat a small pan over medium heat.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then **jalapeños**. Cook for 2-3 min, stirring often, until softened.

4



Mix pimento cheese

- Pat **bacon** dry with paper towels, then crumble into bite-sized pieces.
- Add **softened cream cheese**, **roasted pepper pesto** and **mayo** to a medium bowl. Season with **salt** and **pepper**, then, using a spatula or wooden spoon, beat for 1 min, until smooth and slightly fluffy. Add **jalapeños**, **cheddar cheese**, **half the chives** and **half the bacon**. Stir to combine.
- Transfer bowl to the fridge to chill for 10 mins.

5



Bake crostini

- Meanwhile, add **baguette slices** to an unlined baking sheet.
- Drizzle with **1 tbsp** (2 tbsp) **oil**. Season with **salt** and **pepper**, then toss to coat.
- Bake **baguette slices** in the **middle** of the oven for 5-6 min, until golden and crisp. (**TIP:** Keep an eye on them so they don't burn!)

6



Finish and serve

- When **crostini** are done, remove from the oven and transfer to a serving platter or large plate to cool slightly, 5 min.
- Transfer **bacon-jalapeño pimento cheese** to a serving bowl. Sprinkle **remaining chives** and **remaining bacon** over top.
- Serve **crostini** alongside.

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2-serving 4-serving Ingredient

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

** Cook to a minimum internal temperature of 74°C/165°F.