HELLO FRESH

Bacon, Apple and Cheddar Melts
with Wedges and Honey-Mustard Dip

Family Friendly   20-30 Minutes

➕ Add | ×2 Double

Chicken Breasts ◆	Bacon Strips
2 | 4	200 g | 400 g

Bacon Strips
100 g | 200 g

BBQ Seasoning
1 tbsp | 2 tbsp

White Cheddar Cheese, shredded
½ cup | 1 cup

Gala Apple
1 | 2

Baby Spinach
28 g | 56 g

Sandwich Bun
2 | 4

Mayonnaise
4 tbsp | 8 tbsp

Dijon Mustard
½ tbsp | 1 tbsp

Whole Grain Mustard
1 tbsp | 2 tbsp

Honey
1 | 2

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.

Ingredient quantities	56 g	113 g
	2 person	4 person

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Measurements within steps: **1 tbsp** (2 tbsp) **oil** — 2 person / 4 person / Ingredient

1 | 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.

- 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.

2 | Cook bacon

+ Add | Chicken Breasts

×2 Double | Bacon Strips

- 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.

3 | 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.

4 | 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.

5 | 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!)

6 | Finish and serve

+ Add | Chicken Breasts

- 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.

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2 | Cook bacon and chicken

+ Add | Chicken Breasts

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 **½ tbsp** (1 tbsp) **oil** over top. Bake in the **top** of the oven until golden-brown and cooked through, 16-18 min. **

2 | Cook bacon

×2 Double | Bacon Strips

If you've opted for **double bacon**, cook it in the same way the recipe instructs you to cook the **regular portion of bacon**.

6 | Finish and serve

+ Add | Chicken Breasts

Thinly slice **chicken**. Top **sandwiches** with **chicken**.

✦ 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 to a minimum internal temperature of 74°C/165°F, as size may vary.