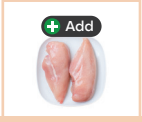




Bacon, Apple and Cheddar Melts with Honey-Mustard Dipper

Family Friendly 25-35 Minutes



Chicken Breasts
2 | 4

Customized Protein **+** Add **↻** Swap or **×2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Bacon Strips
100 g | 200 g



Yellow Potato
400 g | 800 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
1 ½ tsp | 3 tsp



Whole Grain
Mustard
1 tbsp | 2 tbsp



Honey
1 | 2

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.*

Pantry items | Oil, unsalted butter, salt, pepper, sugar

Cooking utensils | Baking sheet, measuring spoons, tongs, parchment paper, small bowl, large non-stick pan, paper towels

1



Roast 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.
- Quarter **potatoes**. Cut **any larger potatoes** into 1-inch pieces.
- Add **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**
- 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 honey-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 **melts**, if desired.
- Divide **melts** and **roasted potatoes** between plates.
- Serve **remaining honey-mustard mayo** alongside for dipping.

Measurements within steps | **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

2 | Cook

+ Add | Chicken Breasts

If you've opted to add **chicken breasts**, while **bacon** roasts, pat **chicken** dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. Pan-fry on one side until golden, 6-7 min. Flip, then cover and continue cooking, until cooked through, 6-7 min.** Reuse the same pan to cook **apples** in step 4.

6 | Finish and serve

+ Add | Chicken Breasts

Thinly slice **chicken**. Spread some **honey-mustard mayo** on **bottom buns**, then stack with **chicken, bacon, apples** and **spinach**. Close with **top buns**.

* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.



Issue with your meal? Scan the QR code to share your feedback.