



# Bacon and Mushroom Melts

## with Chunky Squash Soup

Family Friendly

30 Minutes



Bacon Strips



Mushrooms



Mozzarella Cheese, shredded



Thyme



Butternut Squash, cubes



Red Onion, chopped



Dijon Mustard



Vegetable Broth Concentrate



Garlic Puree



Artisan Bun



Cream



Pepitas

HELLO BACON

The ultimate salty, smoky flavour booster!

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

2 Baking sheets, measuring spoons, potato masher, parchment paper, measuring cups, large pot, large non-stick pan, silicone brush

## Ingredients

	2 Person	4 Person
Bacon Strips	100 g	200 g
Mushrooms	113 g	227 g
Mozzarella Cheese, shredded	¾ cup	1 ½ cup
Thyme	7 g	14 g
Butternut Squash, cubes	340 g	680 g
Red Onion, chopped	113 g	226 g
Dijon Mustard	1 tbsp	2 tbsp
Vegetable Broth Concentrate	2	4
Garlic Puree	1 tbsp	2 tbsp
Artisan Bun	2	4
Cream	113 g	237 g
Pepitas	28 g	56 g
Oil*		
Salt and Pepper*		

\* Pantry items

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

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

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### Prep

Thinly slice **mushrooms**. Strip **1 tbsp thyme leaves** (dbl for 4 ppl) from stems. Halve **buns**.



### Cook mushrooms

While **squash** cooks, heat a large non-stick pan over medium-high heat. When hot, add **2 tbsp oil** (dbl for 4 ppl), then **mushrooms** and **remaining onions**. Cook, stirring occasionally, until **mushrooms** are golden-brown, 6-8 min. Season with **salt** and **pepper**.



### Cook bacon

Thinly slice **bacon** and arrange in a single layer on a parchment-lined baking sheet. Bake in the **middle** of the oven until crispy and cooked through, 8-10 min.\*\*



### Bake melts

Arrange **buns** on another baking sheet, cut-side up. Brush **each half** with **Dijon**, then top with **mozzarella**. Toast **buns** in the **middle** of the oven until **mozzarella** is golden, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!) Top **bottom buns** with **mushrooms**, **bacon** and **top buns**.



### Start soup

While **bacon** bakes, heat a large pot over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4ppl), then **squash** and **half the onions**. Cook, stirring occasionally, until **veggies** soften slightly, 2-3 min. Add **broth concentrate**, **garlic puree**, **thyme** and **2 ¾ cups water** (dbl for 4 ppl). Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Cook uncovered until **squash** is fork-tender, 8-10 min.



### Finish soup and serve

Add **cream** to the large pot with **squash**, then stir to combine. Remove pot from heat. Using a potato masher, carefully mash **squash soup** until desired texture is reached. Season with **salt** and **pepper**. (**NOTE:** If you have a hand blender, blend soup for 1 min until smooth.) Divide **soup** between bowls. Halve **bacon** and **mushroom melts**, then serve alongside. Sprinkle **pepitas** over **soup**.

## Dinner Solved!