



Bacon, Apple and Cheddar Melts

with Honey-Mustard Dipper

Family Friendly 25-35 Minutes



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Bacon Strips



Chicken Breasts



Yellow Potato



BBQ Seasoning



White Cheddar
Cheese, shredded



Gala Apple



Baby Spinach



Sandwich Bun



Mayonnaise



Dijon Mustard



Whole Grain Mustard



Honey

CUSTOM RECIPE

This is a Custom Recipe. If you chose to add chicken, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO BBQ SEASONING

This spice is the perfect blend of sweet, savoury and smoky!

Start here

- 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.

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

Bust out

3 Baking sheets, measuring spoons, tongs, parchment paper, 2 small bowls, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Bacon Strips	100 g	200 g
Chicken Breasts	2	4
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 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook bacon and chicken to minimum internal temperatures of 71°C/160°F and 74°C/165°F, respectively.

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

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.

Contact

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1



Roast potatoes

- 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.

If you've opted to add **chicken breasts**, heat a large non-stick pan over medium-high heat. While the pan heats, pat **chicken** dry with paper towels. Season with **salt** and **pepper**. When the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **chicken**. Pan-fry until golden-brown, 1-2 min per side. Transfer **chicken** and **bacon** in the **top** of the oven until cooked through, 10-12 min.** (**TIP**: If chicken is done before bacon reaches desired doneness, remove chicken and continue roasting bacon.)

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.

2



Cook bacon

- 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.

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!)

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**, to taste, then stir to combine.
- Core, then cut **apple** into ¼-inch slices.

6



Finish and serve

- 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.

Thinly slice **chicken**. Top **melts** with **chicken** when you assemble them.

Dinner Solved!