

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

Family Friendly 25-35 Minutes



Breast









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 🦫





**Bacon Strips** 



100 g | 200 g

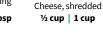




**BBQ** Seasoning



1 tbsp | 2 tbsp





Gala Apple



**Baby Spinach** 28 g | 56 g



Sandwich Bun 2 | 4



Mayonnaise 4 tbsp | 8 tbsp



Dijon Mustard



1 ½ tsp | 3 tsp





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





## 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 goldenbrown, 22-25 min.



## Cook bacon

### 🕂 Add | Chicken Breast 🗋

- 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 towellined plate.
- Carefully transfer bacon fat to a small heatproof bowl. Reserve.



## Prep and make honey-mustard mauo

- 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 1/4-inch slices.



## 6 | Finish and serve

cook **apples** in step 4.

Measurements

2 Cook bacon

🕀 Add | Chicken Breast

If you've opted to add **chicken breasts**, pat dry with paper towels. Season with salt and **pepper**. Heat a large non-stick pan over

medium-high heat. When hot, add 1/2 tbsp

needed.) Cook until golden, 1-2 min per side.

Transfer to a parchment-lined baking sheet.

Roast in the **bottom** of the oven until cooked

through, 12-14 min.\*\* Reuse the same pan to

(1 tbsp) oil, then chicken. (NOTE: Don't

overcrowd the pan; cook in 2 batches if

within steps

1 tbsp

(2 tbsp)

oil

#### Add | Chicken Breast

Thinly slice, then stack chicken on bottom buns.



## 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.



## 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!)



## Finish and serve

#### 🚹 Add | Chicken Breast

- 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 roasted potatoes between plates.
- Serve remaining honey-mustard mayo alongside for dipping.

