



Bacon, Apple and Cheddar Melts

with BBQ Potato Rounds and Honey-Mustard Dipper

Family Friendly 25-35 Minutes



Bacon



Double Bacon



Russet 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 double the bacon, 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 butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.
- Wash and dry all produce.

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	100 g	200 g
Double Bacon	200 g	400 g
Russet Potato	460 g	920 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 to a minimum internal temperature of 71°C/160°F, as size may vary.

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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Cook bacon

- Arrange **bacon strips** in a single layer on a 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.

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



Sauté apples

- When **bacon** is done, heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **½ tbsp reserved bacon fat** (dbl for 4 ppl), then **apples**. Sprinkle **1 tsp sugar** (dbl for 4 ppl) over **apples**. Cook, gently stirring occasionally, until **apples** are lightly caramelized, 2-3 min.
- Remove the pan from heat.



Roast potato rounds

- Meanwhile, cut **potatoes** into ¼-inch rounds.
- Add **potatoes** and **1 tbsp oil** to another parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **BBQ Seasoning, salt** and **pepper**, then toss to coat.
- Roast in the **bottom** of the oven, flipping halfway through, until tender and golden-brown, 18-20 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Melt cheese and toast buns

- Meanwhile, halve **buns**.
- Arrange **buns** on an unlined baking sheet, cut-side up.
- Spread **2 tbsp softened butter** (dbl for 4 ppl) 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!)



Prep and make honey-mustard mayo

- Meanwhile, core, then cut **apple** into ¼-inch slices.
- Add **Dijon, whole grain mustard, mayo** and **honey** to a small bowl. Season with **salt** and **pepper**, to taste, then stir to combine.



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 **potato rounds** between plates.
- Serve **remaining honey-mustard mayo** alongside for dipping.

Dinner Solved!