



Smart Bacon-Wrapped Green Beans

with Salad and Avocado Dressing

Carb Smart

Calorie Smart

35 Minutes



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Bacon Strips



Green Beans



Hard Boiled Egg



Radish



Spring Mix



Green Onion



Guacamole



White Wine Vinegar

HELLO GUACAMOLE

This creamy avocado spread is full of heart-healthy fats!

Start here

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

Bust out

Baking sheet, medium bowl, measuring spoons, large bowl, parchment paper, small bowl, whisk

Ingredients

| | 2 Person | 4 Person |
|--------------------|----------|----------|
| Bacon Strips | 100 g | 200 g |
| Green Beans | 170 g | 340 g |
| Hard Boiled Egg | 2 | 4 |
| Radish | 3 | 6 |
| Spring Mix | 113 g | 227 g |
| Green Onion | 1 | 2 |
| Guacamole | 3 tbsp | 6 tbsp |
| White Wine Vinegar | 1 tbsp | 2 tbsp |
| 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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1



Prep and wrap green beans

- Trim **green beans**.
- Add **green beans** and **1 tsp oil** (dbl for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, then toss to coat.
- Cut **bacon strips** in half crosswise. (**NOTE:** You should have 8 pieces for 2 ppl or 16 pieces for 4 ppl.)
- Divide **green beans** between **bacon pieces**. Wrap **bacon** around **green bean bundles**.

2



Roast bacon-wrapped green beans

- Transfer **bacon-wrapped green beans** to a parchment-lined baking sheet.
- Roast in the **middle** of the oven, carefully flipping halfway through, until **bacon** is crisp, 24-26 min. **

3



Prep

- Meanwhile, thinly slice **radishes** into rounds.
- Thinly slice **green onion**.
- Quarter **eggs**, then season with **salt** and **pepper**.

4



Make avocado dressing

- Add **guacamole**, **1 tsp vinegar** and **1 tbsp water** (dbl both for 4 ppl) to a small bowl.
- Season with **salt** and **pepper**, then stir to combine. (**TIP:** Add a pinch of sugar, if desired!)

5



Make salad

- Add **remaining vinegar** and **1 tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Just before serving, add **radishes** and **spring mix**, then toss to combine.

6



Finish and serve

- Divide **bacon-wrapped green beans** and **salad** between plates.
- Top **salad** with **eggs**, then drizzle **avocado dressing** over top.
- Sprinkle with **green onions**.

Dinner Solved!